

Vignamaggio

Chianti Classico DOCG Riserva 'Gherardino'



Chianti Classico Riserva 'Gherardino' is named in honor of the Gherardinis, the noble family that founded Vignamaggio in the 1300s.

Vineyards: The grapes are harvested from the vineyards of Prato, Querceto and Solatio.

Vinification: Grapes are harvested by hand between the end of September and beginning of October. Both alcoholic and malolactic fermentations are carried out in stainless-steel vats at controlled temperature.

Aging: The Sangiovese component is aged for 18-20 months in 15-20hl oak barrels, while the Merlot is aged in 225lt French barriques. 6 months in bottle prior to release.

Grape varieties : 80-90% Sangiovese, 10-20% Merlot

Altitude : 350m ASL

Vineyard age : Planted between 1990 and 2000

Exposure : South-East / South-West

Alcohol : 13.5%

Tasting notes :

It is rich, enveloping and textured to the core. The inclusion of 20% of Merlot in the blend adds volume and richness. Dark red cherry, plum, smoke, tobacco and spices flesh out on the racy finish. Enjoy with savory first courses, red meat and seasoned cheese.

Press Notes

The Wine Advocate

2018 92 points

Wine Spectator

2016 93 points

James Suckling

2018, 2016 94 points

AG Vinous

2017, 2016 93 points



Organic

