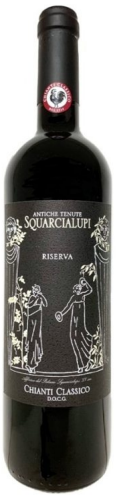
SQUARCIALUPI · LA CASTELLINA · ITALY

Chianti Classico Riserva, 2020

Chianti Classico DOCG, Castellina in Chianti, Tuscany



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese	14%	2020 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

ApperanceDeep ruby with garnet hints. AromaCherry, blackberry, balsamic, spice, light toast PalateMedium-bodied, fresh acidity, firm tannins, red-black fruit, herbal and mineral notes. FinishLong, savory, with tobacco, leather, and oak spice

About the wine

Sangiovese-based Chianti Classico Riserva must age at least 24 months before release, including three months in bottle; Squarcialupi is matured in oak. La Castellina stands on the ancient estates of the Squarcialupi family, settled in Chianti since the 13th century, whose palazzo in Castellina has 15th-century cellars.

Winemaking

MATURATION	Aged for 24 months total: First in large Slavonian oak casks (botte), then refined in French oak barriques Followed by bottle aging before release

Cellar and service

SERVE AT	16 °C
AGEING POTENTIAL	10 - 12 years
FOOD PAIRING	Grilled red meats, steak, game of hair and feather, stewed and roasted, aged cheeses hard like pecorino.

Say it: La Castellina: lah kas-tel-LEE-nah; Squarcialupi: skwar-chah-LOO-pee; Chianti Classico: kee-AHN-tee KLAHS-see-ko; Riserva: ree-ZER-vah

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