Villa la Pagliaia Riserva, Chianti Classico DOCG 2022

IVP0052022

2019 Vintage

Villa la Pagliaia

— Toscana, Italy

Decanter World Wine Awards Bronze 2023

Villa La Pagliaia is the sister estate of neighbouring San Felice. It produces a similarly full-flavoured and spicy style of Chianti Classico Riserva, and offers exceptional value.

Production

The grapes come from Villa la Pagliaia's 350-400m altitude vineyards around Castelnuovo Berardenga, in the south of the Chianti Classico zone, and are hand-picked. The vines are on average 25 years old - yielding about 1.5kg of fruit per vine - 'guyot' trained and planted in pliocene soil with 25% rocky clay. Fermentation and maceration on the skins is carried out at a controlled temperature of 28 to 30 degrees Centigrade and lasts for 18 to 20 days. This helps to extract the required amount of fruit, colour and tannins. This is followed by a malolactic fermentation in stainless steel. The wine is matured for 24 months in Slavonian oak barrels.

Tasting note

Archetypal Chianti with bramble fruit notes as well as cedar and spice aromas. The palate is richly-flavoured and complex with black cherry, plum and dried fruit characters, along with notes of spice, leather, pepper and liquorice. Supple tannins and bright acidity lead to a rich, savoury and satisfying finish.

Food Match

Great with grilled or roast meats and steaks as well as sharp, mature cheeses.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Chianti Classico DOCG

Winemaker:
Francesca Giuggioli

Grape Varieties:
Sangiovese 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
709067210093