

Rocca Guicciarda **Chianti Classico Riserva DOCG 2016**



GROWING SEASON

The Autumn and Winter were very mild in 2016, with below-freezing temperatures only during part of January with approximately 17 inches of rainfall. Spring featured average temperatures and more heat and humidity at the end of May and early June. This diminished the fruit set causing a thinning effect in the clusters which was good for the Sangiovese. Two hailstorms at the end of May also led to loss of flowers, thus reducing per-plant growth. Summer was hot and dry with late-July and mid-August rains giving some relief to the plants and helping them during the period of veraison. Harvest began in early September, with mid-to-high day time temperatures and drops to between 50° and 60° at night, favoring the accumulation of phenolic compounds.

TASTING NOTES

Intense ruby red in color with slight garnet hues; hints of red fruit; and elegance on the palate with a silky tannins and balanced acidity for a persistent finish.

GRAPE VARIETY

90% Sangiovese, 5% Merlot, 5% Canaiolo

WINEMAKING NOTES

Fermentation in stainless steel tanks at controlled temperatures between 75.2°F and 80.6°F with 14 to 16 days of contact with the skins.

AGING

18 months in tonneaux and large casks followed by 3 to 6 months in the bottle.