

Gherardino

Chianti Classico Riserva Docg

Noble, full-bodied, and enveloping

A wine with a noble name, dedicated to Gherardino dei Gherardini, the father of the illustrious lineage that built Vignamaggio in the 14th century. Our Chianti Classico Riserva is balanced and enveloping, produced with Sangiovese and Merlot grapes that undergo long aging in oak barrels and barriques.

GRAPE VARIETAL

Sangiovese (80-90%)
Merlot (10-20%)

PRODUCTION AREA

Greve and Panzano in Chianti

VINEYARDS

Prato, Querceto, Solatio

TERRAIN

The vineyards from which this wine is produced lie on the Sillano formation, where the soils are heterogeneous but generally moderately clay-rich, low in limestone, with a sub-alkaline pH, and rich in calcareous and sand stones.

YIELD PER HECTARE

38 hl/Ha

HARVEST

The harvest is entirely manual and usually takes place from mid-September to early October.



VINIFICATION

The destemmed grapes are placed in separate steel tanks for each vineyard, and fermentation and maceration on the skins take place for approximately 12 days. During this period, délestage and pumping over are performed. After racking, the wine is decanted and undergoes malolactic fermentation.

AGING

Sangiovese ages for at least 18 months in 15-20 hl oak barrels. The Merlot ages for 18 months in barriques. Aging in the bottle is at least 3 months.

ALCOHOL CONTENT 14 -14,5% Vol.

SERVING TEMPERATURE 18-20°C

BOTTLE SIZES 375 ml, 750 ml, 1500 ml, 3000 ml

BOTTLES PRODUCED 50.000

AWARDS & RATINGS

2017 Vintage

Doctor Wine.....93

Vinous.....93

2018 Vintage

James Suckling.....94

