

TERRABIANCA



APPELLATION	Chianti Classico Gran Selezione DOCG
REGION / COUNTRY	Tuscany / Italy
ESTATE	Terrabianca
PRODUCTION ZONE	Radda in Chianti
GRAPE VARIETES	Sangiovese (100%) from single vineyard (Vigna Terrabianca), clonal selection T19.
ALTITUDE	378 m S.L.M.
VINTAGE	2019
WINEMAKING	In stainless steel tanks at controlled temperature. Postfermentation maceration on the skins for 15–20 days.
AGING	20 months of ageing in 5 hl French oak tonneaux, partly new and partly used, followed by 12 months of bottle ageing.
BOTTLE FORMAT	0,750 Lt
PACKAGING FORMAT	In 6 bottles wooden crate.
VITICULTURE / HARVEST	The year 2019 was featured by spring rains, which allowed vital water reserves, suitable for a hot summer with low rainfall. The slightly harsher and wetter weather in the first half of the year slightly delayed the vine's growth cycle compared to recent years. A hot but regular summer, with some peaks of temperature without precipitation, was followed by a September with nice weather and good temperature ranges, which accompanied gradually the phenolic ripening of the grapes.
ALCOHOL CONTENT	14% alcohol by volume (%Vol.)
VISUAL NOTES	Intense, ruby red color
OLFACTORY SENSATIONS	Light citrus notes are surrounded by pleasant hints of sour cherry. The nose is enriched by nuances of black pepper, cloves, peppermint and licorice.
TASTE SENSATIONS	The palate is wide with a long lasting finish, thanks to a dense and elegant tannic texture. The acid backbone guarantees longevity and balance to the wine.
WINE REVIEWS	93/100 pts. Tony Wood - tonywooditalianwine.com