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Soluzione 2009 Chianti Classico

Tuscany, Tuscany

Red wine from Italy

Drinking window:

(95% sangiovese with 5% merlot): Deep ruby-red. Explosively fruity aromas of red cherry and raspberry are accented by flint and violet. Very juicy and lively in the mouth, with strong acidity framing and extending the bright red fruit flavors. This delightful Chianti Classico really speaks of sangiovese. Its high-acid profile may not be for everyone, but it should prove to be a great food wine and should age splendidly. "Getting the malolactic done here is a nightmare because of the low pH," winemaker Emiliano Falsini told me. "The bacteria just can't manage and we've spent a gazillion dollars over the years trying to warm the cellar up, to no avail. So we just have to be patient." The wine is aged in large oak barrels for 18 months.

Ian D'Agata, September 2014

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From Tuscany Part 1: Chianti, Vino Nobile and Supertuscans (Sep 2014)

Soluzione

Grape/Blend

Sangiovese

Release price

Not Available

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