

Italian Market Only

Chianti Classico Riserva DOCG

Neil and Maria Empson created this label to pay tribute to all things Tuscan, honoring the extraordinary region even in its name, which means Tuscan boy in the local dialect. Franco Bernabei styles the wine, along with Neil, using grapes from the finest vineyards in the region. The soil and microclimates are intriguingly diverse – from compact, very fine-textured limestone at approx. 400-450 meters (1,310 to 1,480 feet) above sea level, to rocky, calcareous clay areas with similar altitudes; and even clayey/siliceous/ calcareous soil at 250-300 meters (820-984 feet) above sea level. Neil is thus able to handpick the best selections according to harvest conditions in the individual vineyards, maintaining consistent quality with each vintage. The Riserva is exclusively issued in the best years, made from Sangiovese, with touches of Cabernet Sauvignon and Merlot for added body, complexity and a velvety texture. The grapes are grown in the hilly vineyards of the region from ten to forty-year-old vines, which lend complexity and aroma. After a few weeks of maceration, the wine ages in oak for about twenty-four months and then six months in bottle. The result is a red-letter version of a traditional wine with lush aromas of cherry, plum, violet, iris, black pepper, coffee, vanilla and nutmeg confirmed on a full, luscious palate, with a lingering, clean finish.

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JAMES SUCKLING: 92/100

Winemaking and Aging

Grape Varieties:	90% Sangiovese, 5% Cabernet Sauvignon and 5% Merlot
Fermentation container:	Stainless steel
Type of yeast:	Selected
Maceration technique:	Daily pumpovers
Length of maceration:	15-18 days
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	225 L barrique
Type of oak:	French
Aging before bottling:	24 months
Aging in bottle:	6 months
Closure:	Natural Cork

Vineyard

Vineyard location:	Choice locations within the Chianti Classico appellation
Soil composition:	Calcareous clay

Years planted:	1989-2009
Age of vines:	10-30 years old

Tasting Notes and Food Pairing

Tasting notes:	Brilliant ruby color with garnet reflections; ample bouquet of black cherries, plums, violets and iris confirmed on a full, luscious palate; lingering, clean finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F); uncork the bottle an hour beforehand.
Food pairings:	A great match for structured, savory dishes, pasta with meat sauce, mushroom risotto, roasted red meat, poultry, rabbit and aged cheese.
Alcohol:	Alcohol cont. by volume: 12.90%; total acidity (in tartaric acid): 5.80 g/l; free acidity (in acetic acid): 0.52 g/l; residual sugar: 2.75 g/l; total dry extract: 30.4 g/l; pH: 3.40
Winemaker:	Franco Bernabei & Neil Empson

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