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TENUTA DI NOZZOLE



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VILLA DI NOZZOLE

La Forra

CHIANTI CLASSICO

D.O.C.G.

RISERVA



LA FORRA 2018

CHIANTI CLASSICO RISERVA

Denominazione di Origine Controllata e Garantita (DOCG)

ABOUT THE WINE

A vineyard which, from a ridge, slopes down into a gorge; all around, only woods and lakes. It is here, on Tenuta di Nozzole, in Greve in Chianti, that one of the historic crus of Tenute Folonari is born, the first harvest of which dates back to 1980. La Forra Chianti Classico Riserva DOCG is a wine in which, the viticultural and oenological sciences, are applied wisely; an example of how tradition, understood as the historical path of wine, has been taken over by innovation. For this reason, for 40 years La Forra has represented the perfect expression of the historic territory of Greve, the capital of the Florentine Chianti Classico.

Tasting: The 2018 vintage shows aromas of morello cherry liqueur, ripe red fruits, citrus peel and delicate tertiary nuances of cocoa and incense. A rich and elegant wine, intense and persistent, characterised by a gentle but firm tannin.

Pairing: Villa di Nozzole suggests to pair it with pigeon filled with black truffle, spring onions and carrots glazed with balsamic vinegar

First vintage: 1980

Shelf life: up to 10 years

LAND

Production Area: wine made from grapes grown on the vineyards of Tenuta di Nozzole in the municipality of Greve in Chianti

Altitude: from 300 to 330 MSL

GRAPES

Grape variety: 100% Sangiovese

Planting pattern: 3,000 - 5,500 plants per hectare

Production per hectare: 5 tons of grapes

Grape yield: 60%

CELLAR

Vinification: by maceration with délestage and rackings in stainless steel vats at a controlled temperature of 28 ° C.
Duration: 20 days

Aging: in steel vats for the first 3 months then 18 months in 225 and 500-liter French oak barriques and a short step in big barrels.

Refinement: in the bottle for at least 6 months



AMBROGIO E GIOVANNI FOLONARI

T E N U T E