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DI NOZZOLE

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TENUTA DI NOZZOLE



VILLA DI NOZZOLE

Nozzole

CHIANTI CLASSICO

D.O.C.G.

TENUTA DI NOZZOLE



NOZZOLE 2020

CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita (DOCG)

ABOUT THE WINE

Nozzole is the modern expression of pure Sangiovese within the Chianti Classico DOCG appellation of Tenuta di Nozzole where, in a unique ecosystem of Mediterranean scrubland, in the hills of Greve in Chianti, reveals itself in all its potential and elegance.

Vintage: A fairly cool spring was followed by a long, hot summer, but with good temperature variations between day and night (minimum temperatures were always low in both July and August) allowing for an optimal ripening process of the grapes. Noteworthy was the absence of water scarcity thanks to the rains in June and September. All these conditions have contributed to another great vintage of Chianti Classico characterised by a great structure and balance.

Tasting: Ruby red colour. Hints of primary and secondary aromas with some tertiary notes. Cinchona, orange juice. Dry, full and gentle on the finish. Firm and well-balanced tannins; silky notes.

Pairing: Villa di Nozzole suggests to pair it with a beefsteak Florentine style, preferably of the Chianina breed with zolfino variety white beans, soaked in extra virgin olive oil

First vintage: 1971

Shelf life: up to 6 years

Curiosity: Nozzole Chianti Classico is the wine of one of the most historically known farms of the Chianti Classico area

LAND

Production area: wine made from grapes grown on the vineyards of Tenuta di Nozzole in the municipality of Greve in Chianti
Altitude: from 280 to 380 MSL

GRAPES

Grape variety: 100% Sangiovese

Planting pattern: 2,800 - 5,500 plants per hectare

Production per hectare: on average 5.8 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: about 15 days

Aging: 10-12 months in 225-liter toasted French oak barrels with a 33% rotation

Refinement: in the bottle for at least 3 months



AMBROGIO E GIOVANNI FOLONARI

T E N U T E