



VALLEPICCIOLA  
TOSCANA

T U S C A N Y



# CHIANTI CLASSICO DOCG VALLEPICCIOLA

**GRAPES** 100% SANGIOVESE

**REGION** PIEVASCIATA, CASTELNUOVO BERARDENGA, IT

**HARVEST** SECOND DECADE OF SEPTEMBER

**WINEMAKING** ALCOHOLIC FERMENTATION IN STEEL TANKS UNDER CONTROLLED TEMPERATURE, MACERATION IN STEEL FOR 10 DAYS APPROXIMATELY. MALOLACTIC FERMENTATION IN OAK BARRELS.

**AGEING** IN BIG BARRELS (50 HL) FOR 12 MONTHS

**BOTTLE AGING** 3-5 MONTHS

**TASTING NOTES** LIGHT RUBY RED COLOR, RIPE CHERRY AND VIOLETS AND VANILLA NOTES. SMOOTH AND VELVETY TANNINS WITH A GOOD PERSISTENCE

**FOOD PAIRING** GREAT WITH HORS D'OEUVRES AND PLATTERS OF FRESH CURED MEATS AND CHEESES, IT ALSO ACCOMPANIES WELL WITH FIRST COURSES OF MEAT SAUCE AND GRILLED MEATS

**AWARDS** THE WINE HUNTER, RED WINE HUNTER



#VINOVERITASFL

# BOSCOBRUNO PINOT NERO VALLEPICCIOLA



**GRAPES** PINOT NOIR 100%

**REGION** PIEVASCIATA, CASTELNUOVO BERARDENGA, IT

**HARVEST** FIRST DECADE OF SEPTEMBER

**WINEMAKING** ALCOHOLIC FERMENTATION AND MACERATION IN CONCRETE VATS FOR 15 DAYS UNDER CONTROLLED TEMPERATURE; MALOLACTIC FERMENTATION IN FRENCH OAK BARRIQUES.

**AGEING** IN BARRIQUES FOR 12 MONTHS

**BOTTLE AGING** 8-10 MONTHS

**TASTING NOTES** RUBY RED COLOR, RED FRUITS AND CASSIS SCENTS. SILKY TANNINS.



#VINOVERITASFL

# QUERCEGROSSE IGT MERLOT VALLEPICCIOLA



- GRAPES** 100% MERLOT
- REGION** PIEVASCIATA, CASTELNUOVO BERARDENGA, TUSCANY
- HARVEST** THIRD DECADE OF SEPTEMBER
- WINEMAKING** ALCOHOLIC FERMENTATION AND MACERATION IN CONCRETE VATS FOR 20-25 DAYS UNDER CONTROLLED TEMPERATURE; MALOLACTIC FERMENTATION IN FRENCH OAK BARRIQUES (30% NEW ONES)
- AGEING** IN BARRIQUES FOR 12-14 MONTHS APPROXIMATELY
- BOTTLE AGING** 6-8 MONTHS
- TASTING NOTES** RUBY RED COLOR, BLACKBERRY, BLUEBERRY, BALSAMIC NOTES. ELEGANT AND SILKY NOTES.



#VINOVERITASFL

# CHIANTI CLASSICO RISERVA DOCG VALLEPICCIOLA



**GRAPES** 100% SANGIOVESE

**REGION** PIEVASCIATA, CASTELNUOVO BERARDENGA,  
TUSCANY

**HARVEST** LAST WEEK OF SEPTEMBER/ FIRST DECADE OF  
OCTOBER

**WINEMAKING** ALCOHOLIC FERMENTATION IN STEEL TANKS  
UNDER CONTROLLED TEMPERATURE, MACERATION  
IN STEEL FOR 15 DAYS APPROXIMATELY  
MALOLACTIC FERMENTATION IN OAK BARRELS.

**AGEING** IN BIG BARRELS (50 HL) FOR 18 MONTHS

**BOTTLE AGING** 6 MONTHS

**TASTING NOTES** INTENSE RUBY RED COLOR WITH PURPLE NUANCES,  
CHERRY, VIOLET, RASPBERRY AND VANILLA  
NOTES. ELEGANT AND SILKY TANNINS WITH A  
GOOD PERSISTENCE AND A SAPID FINISH

**FOOD PAIRING** GREAT WITH HORS D'OEUVRES AND PLATTERS  
OF FRESH CURED MEATS AND CHEESES, IT ALSO  
ACCOMPANIES WELL WITH FIRST COURSES OF  
MEAT SAUCE AND GRILLED MEATS.

**AWARDS**

- DECANTER 2021, BRONZE 88 PTS
- LUCA MARONI, 90 PT.
- JAMES SUCKLING, 93 PT.
- ROBERT PARKER WINE ADVOCATE, 90 PTS
- BRONZE MEDAL WOW CIVILTÀ DEL BERE
- VINIBUONI D'ITALIA, 3 STELLE
- FALSTAFF, 90 PT.
- BIBENDA 5 GRAPPOLI

