
NOVECENTO

RISERVA CHIANTI CLASSICO 2003



The Novecento, hazard and opportunity.

Appellation: Chianti Classico DOCG, Riserva
Varietal composition: 85% Sangiovese grape/15% Tuscan red native grapes.
Yield / ha: 45q.li
Alcohol level: 13,50 %
Acidity (g/l): 5,6
Colour: intense ruby deep and concentrate
Fragrance: fruity with plum, coffee and cocoa highlights.
Taste: dry, full body, tannic and soft
Serving suggestion: grill meat, seasoned cheeses
Production amount: limited release 3,000 cases.

Our Riserva Chianti Classico is born in that moment which lies between hazard and opportunity. With a willingness to tempt failure and the commitment to capturing the most worthy of harvests, we allow the grapes to gather flavor on the vine until mid November. Only the most ventilated summits are chosen for these hardy, wholesome clusters to develop concentrated flavors that only a timely risk can create. The low temperature slows fermentation and the extraction process requires approximately forty days to peak. The Novecento is released in a replica of an ancient bottle with an imprint of one of the original "Henrian" coins used to purchase the land in 1090. Nine hundred years later, the first Novecento vintage was released.

Siena, Italy

<http://www.dievole.it>

