

# VILLA PUCCINI

## Chianti Riserva D.O.C.G.

### TASTING NOTES

Bright ruby red color. Intense and characteristic bouquet, fruity with a violet fragrance. Dry and harmonious on the palate with notes of dark chocolate and black cherries.



### VINEYARD & PRODUCTION INFO

**Vineyard location:** Tuscany, Italy  
**Soil composition:** sandy, clayey and calcareous soil  
**Vine training method:** traditional  
**Elevation:** 400-600 meters  
**Average vine age:** 20 years  
**Production:** max 7.5 tons per hectare

### WINEMAKING & AGING

**Varietal composition:** 100% Sangiovese  
**Fermentation container:** stainless steel tanks  
**Maceration technique:** traditional maceration  
**Type of aging container:** oak barrels  
**Length of aging:** at least 24 months

### TECHNICAL DATA

**Alcohol:** 12.5% abv  
**Residual sugar:** 3g/L  
**Acidity:** 5.3g/L

### PRODUCER PROFILE

**Winemaker:** Piergiorgio Castellani  
**Total acreage of vines:** 500  
**Winery production:** 25 million bottles per year  
**Region:** Tuscany

### REVIEWS

90 pts JamesSuckling.com - 2021 vintage  
94 pts BTI - 2019 vintage  
90 pts JamesSuckling.com - 2019 vintage  
94 pts BTI - 2018 vintage  
91 pts BTI - 2016 vintage  
90 pts JamesSuckling.com - 2016 vintage  
91 pts JamesSuckling.com - 2015 vintage  
93 pts BTI - 2014 vintage  
90 pts JamesSuckling.com - 2014 vintage

### FOOD PAIRINGS

Ideal with grilled meats, pasta dishes with rich tomato sauce, charcuterie and aged cheese.

