



NOZZOLE

TENUTA DI NOZZOLE

## Villa Nozzole Chianti Classico DOCG 2021

*Italy / Tuscany*

Located north of the village of Greve in the heart of the Chianti Classico region, the Nozzole estate covers a striking, rugged, mountainous area of about 1,000 acres, a third of which is vines and olive groves. Select parcels in the Tenuta di Nozzole estate are dedicated to Villa Nozzole Chianti Classico. Crafted with a fruit-forward, New World character, Villa Nozzole Chianti is ready to drink upon release. Extended aging in large oak casks provides additional roundness and depth.

### HARVEST NOTE

The 2021 vintage began with a mild winter and with sporadic rainfall. The sudden return of cold in March was characterized by a frost that occurred at the end of the month causing some damage to the newly hatched buds. From mid-April temperatures increased and spring continued regularly, favoring good flowering and fruit setting, which took place between the end of May and the beginning of June. The summer tended to be hot and dry, but without heat peaks. September was marked by above-average temperatures until the last week of the month, a period after which there was generally cool and rainy weather that lasted until October.

### TASTING NOTE

Ripe, crushed red cherry aromas and flavors with an earthy note. Tangy acidity and fine tannins balance the juicy fruit character.

### TECHNICAL DATA

GRAPES: 100% Sangiovese

APPELLATION: Chianti Classico DOCG

PH: 3.58

ACIDITY: 5 g/l

ABV: 14.0%

AGING: 12 months in oak barrels and 3 months in bottle

RESIDUAL SUGAR: <1 g/l

### UNIQUE SELLING POINTS

- A fruit-forward, New World style Chianti from a highly regarded estate
- Matured for 12 months in French oak barrels for increased complexity



On land that has supported winegrapes for seven centuries, Tenuta di Nozzole produces wines that respect both tradition and innovation.