



GRAPE-TO-GLASS

wines worth sharing

Villa Cerna 'Chianti Classico' Riserva D.O.C.G. 2016

Grape Varietals:	95% Sangiovese, 5% Colorino
Growing Region:	Castellina in Chianti, Tuscany – Italy
Directors & Winemaker:	Brothers Cesare & Andrea Cecchi
Senior Winemaker:	Miria Bracali

As you travel north from Siena into the Chianti Classico wine region are greeted first by the historic site of Villa Cerna Estate, as it sits on the first hill at the edge of this legendary appellation.

The villa itself is an old monastery, dating back to the 11th century. The monks that lived there planted 1001 olive trees in the year 1001 to celebrate the new millennium. In fact, some of these trees still produce fruit and go into Villa Cerna's aptly named olive oil 'Milleuno' (1001). Undoubtedly though, the most important production of the estate are their two classic expressions of Sangiovese: 'Primocolle' (meaning 'first hill') Chianti Classico and this illustrious Chianti Classico Riserva.

The Villa Cerna Estate has been owned by the Cecchi family since 1893. This Chianti Classico Riserva, is produced only in the best vintages, and is the result of a careful selection of the best Sangiovese.

After traditional fermentation, the wines development and aging continues in oak barriques and barrels of around 14 months and then after tasting and blending is it ages in bottle for another 9-10 months.

In the glass you are greeted by a garnet ruby colour with a brick-red edge. On the inviting aroma you are charmed by fragrant dried flowers, local herbs and subtle spices. These all lead onto an elegant, though deftly generous and rewarding palate that proudly showcases characteristic black cherries, plums, cinnamon, cacao, vanilla and a touch of tobacco. All perfectly balanced by refined fruit acidity, silky tannins and infused oak giving structure and length to the graceful lingering finish. *Treat yourself - this wine is definitely worth sharing.*

This 2016 Villa Cerna 'Chianti Classico' Riserva DOCG has 14% Alc./vol. Classic dry style. Mild decant for 20-30 minutes and serve in an appropriately shaped red wine glass at 16°- 18°C.

Cellaring Potential:

Drinking perfectly well this season: plus, will age nicely for another 5 - 7 years.

Food Pairing Suggestions:

Perfect wine pairing with grilled or slow roasted pork, lamb or duck with a wine jus, mushroom pasta dishes with a herb sauce, earthy vegetarian cuisine and aged hard cheeses - *enjoy.*

A primo site in Chianti, showcasing the typicity & elegance of Sangiovese.

