

Valiano®

Castelnuovo Berardenga

CHIANTI CLASSICO DOCG



Chianti Classico Valiano comes from Castelnuovo Berardenga in the heart of the Chianti Classico area, which dates back to the Etruscan period. The aptly positioned vineyards are part of one of the most typical estates in the area. The Sangiovese grapes used in Chianti Classico Valiano perfectly respect and express the unique identity and character of the Tuscan soil. The grapes are harvested by hand to select the very best bunches of Sangiovese.

After removal from the stalks they are lightly pressed and maceration takes place in stainless steel vats for about 10-15 days. During this phase the wine completes its alcoholic fermentation at a controlled temperature which is no higher than 82°F. When all the fermentation processes are complete the wine is transferred for a few months in oak barrels of various sizes, before bottling. It undergoes further maturing in the bottles before it is ready to be sold and tasted.

NOTES: is a brilliant ruby red in color with an intensely fruity aroma with strong berry notes. It has a balanced and well-structured flavor and pleasantly tannic aftertaste. Best drunk fairly young when its fruit perfumes are at their peak. Serve at a temperature of 64-68°F.

*“Blackberry and cherry character, with a solid core of ripe fruit and fine tannins.
Fresh and delicious. Drink now.”*

87 Points – WINE SPECTATOR Oct 31, 2007