



Chianti Classico Riserva DOCG

Named after the Latin term for “valor,” this property is located in Castelnuovo Berardenga on the southern side of the Chianti Classico area. Valiano delivers the highest expressions of Chianti Classico. Valiano wines represent core expression of Piccini Family’s commitment to Quality and Terroir.

Type: Red

Grapes: 90% Sangiovese 10% Cabernet

Alcohol content: 13.5% Vol

Denomination: DOCG

Wine maker: Paolo Vagaggini

Production area: Chianti Classico region. Tuscany, Italy

Soil: The altitude varies from 200 to 300 asl, gently rolling hills offering north-easterly exposure. The soil is rich in lime and fragmented stone that ensures great natural drainage. Significant excursions between day and night guarantees the production of healthy and particularly aromatic grapes.

Vinification: A selection Sangiovese and Cabernet grapes from the estate vineyards, hand harvested in mid October, when they have ripened to perfection. Each varietal is processed separately. The grape stalks are removed and the grapes undergo soft pressing before being vinified using the traditional method on the skins. Temperature-controlled maceration takes place in stainless steel tanks, with frequent pumping over every day to obtain better extraction of colour, polyphenols, complexity and soft tannins.

Aging: 10 months in oak barrels 50 hl, 6 months barriques, 4 months bottles

Tasting notes: Brick red with a scent of sweet spices, black plums and a touch of rose petal. Palate showed fennel seeds, white pepper and dried rosemary mixed with plum and cherries. Silky tannins, yet firm with balanced acidity and excellent length.

Food pairing: Ideal with game and matured cheeses.

Serving Temperature: Recommended serving temperature is 18°C.

