

Dievole,

`Novecento` Chianti Classico Riserva 2018

Chianti Classico, Tuscany, Italy

DIEVOLE
DAL 1090



Grape Varieties **95% Sangiovese**
 3% Canaiolo
 2% Colorino

Winemaker	Luigi Temperini
Closure	Natural Cork
ABV	14%
Residual Sugar	2g/L
Acidity	5.5g/L
Wine pH	3.45
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian

PRODUCER

This 600 hectare estate in Chianti Classico has ancient origins. Records of the name Dievole can be found from 1090; it originates from a contraction of 'Dio Vuole' or 'God willing'. In 2012 it was purchased by Alejandro Bulgheroni and a new chapter began. With the help of an expert team lead by Stefano Capurso, Bulgheroni started a big renovation project of the vineyards covering a surface of over 150 hectares at 270 to 420m above sea level, comprising diverse soils of marine origin. After a period of conversion, the vines were all certified organic in 2017 thanks to the work of head agronomist Lorenzo Bernini. Several different areas within the estate have been identified and associated with the right varieties and the appropriate rootstocks. Sangiovese is the most largely planted variety with smaller sections of Canaiolo, Colorino and Trebbiano. Luigi Temperini is in charge of winemaking along with the consultancy of Alberto Antonini.

VINEYARDS

This wine was released to celebrate 900 years of history at Dievole. The grapes for this Chianti Classico Riserva come from a selection of the best grapes from the Dievole vineyards, which are spread across different areas. The height of the vineyards vary from 300 to 420 metres above sea level. The exposure is mostly south and south-west facing, with varied soil types. The elegance of this wine comes from vineyards that boast Macigno del Chianti soils, of predominantly arenaceous nature, and its juiciness and body from the soils of Monte Morello, which consist of clay and limestone. Vines are 18 years old and trained with the Guyot system.

VINTAGE

2018 was not an easy vintage, with a lot of management both in the vineyards and in the winery. The vintage was characterised by rainy and humid conditions that started at the beginning of June and lasted throughout the summer. From the second half of September, good weather led to a successful harvest, and resulting in wines of great elegance and finesse.

VINIFICATION

After picking and pressing, the must was fermented in 75-hectolitre cement vats with natural yeasts at a controlled maximum temperature between 26-28°C. After about two weeks of fermentation, the wine was racked into large, untoasted 41-hectolitre French oak barrels, where it remained for 17 months prior to bottling. A further 6 months of ageing in bottle occurred prior to release.

TASTING NOTES

Deep ruby red in colour, this Chianti Classico Riserva has an intense aromatic profile of red cherry, raspberry and strawberry mingled with elegant notes of leather and cocoa. On the palate it is full-bodied and rich, with great structure, concentrated flavours and a refreshing backbone of acidity. The wine carries through onto a long, generous finish, with velvety tannins.

LIBERTY WINES