



<b>WINERY</b>	Vignamaggio
<b>WINE</b>	Chianti Classico DOCG Riserva 'Gherardino'
<b>REGION</b>	Toscana
<b>VARIETAL</b>	80-90% Sangiovese, 10-20% Merlot
<b>LOCATION OF VINEYARDS</b>	Greve in Chianti
<b>AGE OF THE VINES</b>	approx 20-30 years old
<b>ORIENTATION</b>	South-East / South-West
<b>ALTITUDE</b>	350 meters above sea level
<b>TYPE OF PLANTING</b>	In conversion to organic.
<b>VINIFICATION</b>	Grapes are harvested by hand between the end of September and beginning of October. Both alcoholic and malolactic fermentations are carried out in stainless steel vats at controlled temperature.
<b>AGING</b>	The Sangiovese component is aged for 18-20 months in 15-20hl oak barrels, while the merlot is aged in 225lt French barriques. 6 months in bottle prior to release.
<b>ALCOHOL CONTENT</b>	13.5%
<b>TOTAL PRODUCTION</b>	30-40,000 bottles <i>(also available in 375ml format)</i>
<b>OENOLOGIST</b>	Giorgio Marone (enologist) Francesco Naldi (agronomist)
<b>NOTES</b>	Gherardino is Vignamaggio's 'Riserva' bottling, that is the middle tier on Chianti Classico pyramid of quality, requiring a minimum of 24 months of ageing, including at least 3 months in bottle. Chianti 'Annata' is the base of the pyramid and the new, recently-introduced 'Gran Selezione' is at the top.

#### TASTING NOTES

Chianti Classico Riserva 'Gherardino' is dedicated to the Gherardinis, the noble family that founded Vignamaggio in the 1300's. It is rich, enveloping and textured to the core. The inclusion of 20% of Merlot in the blend adds volume and richness. Dark red cherry, plum, smoke, tobacco and spices flesh out on the racy finish. Enjoy with savory first courses, red meat and seasoned cheese.

#### ABOUT THE WINERY

Vignamaggio, one of Tuscany's oldest farming estates, is located in Greve, right in the heart of the Chianti Classico region. At the core of the estate is the Renaissance Villa surrounded by Italian-style gardens, rows of cypresses, vines and olive groves (30ha). The Villa was built in the 14th Century and became famous as the childhood home of the famous Monna Lisa Gherardini, the "Gioconda" painted by Leonardo da Vinci.

Throughout the centuries, the estate had several owners and went through extensive restoration and renovation of the gardens, the buildings but also the vineyards and the cellars. In the late 1980's the historic wine cellars, located below the villa, were equipped with state-of-the-art temperature-controlled stainless steel vats. In 2010, a new winemaking cellar was built directly opposite the villa and capacity expanded.

The vineyards, situated at an average altitude of 350mt asl and predominantly southwest and east facing, extend over 62 hectares and are in conversion to organic agriculture. Yearly production is approx. 300,000 bottles.

[www.vignamaggio.com](http://www.vignamaggio.com)