

VILLA LE CORTI

DON TOMMASO

CHIANTI CLASSICO DOCG

GRAN SELEZIONE

2020



Denomination	Chianti Classico Docg Gran Selezione
Farming method	Organic
Production area	San Casciano in Val di Pesa, Florence
Altitude and exposition	270-350 m. ASL, South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5,800 plants per ha/2,347 plants per acres
Training form	Low spurred cordon and Guyot
Average age	25 years
Grape variety	Sangiovese 80%, Merlot 20%
Date of harvest	Sangiovese 10 th -25 th September, Merlot 4 th September
Fermentation	It's a selection of the best Sangiovese grapes from the winery. After destemming, the grapes are left whole and transported without the use of pumps. Spontaneous fermentation takes place for about 10 days in open air steel tanks with an automatic punch-down device.
Ageing	16 months mainly in tonneaux of 500 and 700 lt, than at least 14 months in bottle.
Date of bottling	June 27 th 2023
Production in bottles	6.080 (0,75 l), 400 (1,5 l)
Alcohol level	15,00%
Tasting Notes	Gran Selezione Don Tommaso is crafted to express in the best possible way the depth Sangiovese is capable of on the hilly slopes of San Casciano. The compact, vivid ruby red colour introduces a sinuous, exuberant and sensual flavors, built on a base of morello cherry, violet, plum, underbrush and a minty, anise-like nuance. Its markedly tannic texture frames a rich, fruity and refreshing mid-palate, where Merlot's aromatic contribution is clearly detectable. The long finale is persistent and expressive, with slow release of dark fruits flavours, accompanied by spicy, pleasantly smoky sensations and a touch of warmth. Bonus: Luxuriance
Pairing	Pheasant with chestnuts and sausages
Awards	2020: 95 pts James Suckling 2019: 94 pts Tony Wood, 96 pts Wines Critic; 94 pts James Suckling, 95 pts Robert Parker - Wine Advocate 2018: 95 pts Doctor Wine, 95 pts James Suckling, 95 pts Falstaff, 94 pts Wines Critic, 91 pts Decanter, 93 pts Wine Enthusiast, 94+ pts Robert Parker - Wine Advocate



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VILLA LE CORTI

LE CORTI

CHIANTI CLASSICO DOCG BIOLOGICO
2022



Denomination	Chianti Classico Docg
Farming method	Organic
Production area	San Casciano in Val di Pesa, Florence
Altitude and exposition	270-350 m ASL, South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5,800 plants per ha/2,347 plants per acres
Training form	Low spurred cordon
Average age	25 years
Grape variety	Sangiovese 95%, Colorino 5%
Fermentation	Fermentation process lasts 15 days, with a max temperature of 26° C., in open air tanks with temperature control system. The grapes are inoculated with selected indigenous yeasts.
Ageing	The wine ages in cement vats for 12 months.
Production in bottles	5.000 (0,375 l), 80.000 (0,75 l)
Alcohol level	14%
Tasting Notes	Transparent ruby red color, good intensity. A kind of aromatic relaxation could be pointed out as the true leit-motiv of this vintage's version of Le Corti. Its complexity develops well on the nose displaying a fragrant yet slightly alcoholic palette of violets and cherries, tobacco and plums, dried rosemary and soil. There is good density to the balanced, tasty, satisfying and very focused flavors, framed by a beautifully textured tannic sensation, while the typical freshness of San Casciano's Chianti Classicos provides finesse and quite remarkable length, ending in captivating flavors of sour cherries and dark tobacco. Bonus: Sunshine
Pairing	Baked lamb ribs with rosemary potatoes
Awards	2021: 92 pts Wines Critic, 17+/20 pts Jancis Robinson, 92 pts James Suckling, 93 pts Doctor Wine, 92 pts Robert Parker - Wine Advocate, 92 pts Falstaff 2020: 91 pts James Suckling, 92 pts Wines Critic, 93 pts Tony Wood, 90 pts Robert Parker - Wine Advocate, 91 pts Falstaff



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CORTEVECCHIA



CHIANTI CLASSICO DOCG

RISERVA

2020



Denomination	Chianti Classico Riserva Docg
Farming method	Organic
Production area	San Casciano in Val di Pesa, Florence
Altitude and exposition	270-350 m ASL, South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5,800 plants per ha/2,347 plants per acres
Training form	Low spurred cordon and Guyot
Average age	25 years
Grape variety:	Sangiovese 95% and Colorino 5%
Date of harvest	Sangiovese 10 th -25 th September, Colorino 8 th September
Fermentation	After destemming, the grapes are left whole and transported, without the use of pumps, in open air steel tanks with an automatic punch-down device where spontaneous fermentation takes place for about 10 days.
Ageing	The wine ages 16/20 months in oak casks of 27 hL. A 6-month aging period in bottle follows.
Date of bottling	May 22 nd 2023
Production in bottles	10.000 (750ml); 250 (1,5lt)
Alcohol level	14,50%
Tasting Notes	Vivid ruby red more concentrated at heart. A warm perfume gives an enveloping idea of radiance, embracing the typical scents of this Riserva: fresh references to mirabelle and blood orange, hints of rosehip and bramble berries, sage and thyme and delicate spices (white pepper). Cortevécchia Riserva is an expression of the most classic Sangiovese of the San Casciano Val di Pesa area. Elegance and clarity of approach are the characteristics of the taste as well: the wine has a precise balance between softness, freshness and tannic perceptions. There's good rhythm until the epilogue and a fine and elegant, yet long, saline and slightly spiced persistence that leaves a sense of joyful vitality. Bonus: proportion
Pairing	Florentine steak or grilled meats and porcini mushrooms
Awards	2020: 94 pts James Suckling 2019: 93/94 Tony Wood, Silver Medal Mundus Vini, 92 pts James Suckling 2018: 93 pts James Suckling; 92 pts Wine Enthusiast; 92 pts Falstaff; 92 pts Doctor Wine; 90 pts Vinous, 93 pts Robert Parker - Wine Advocate 2016: 93 pts Falstaff, 17+/+20 Jancis Robinson, 92 pts James Suckling, 90 pts Wine Plus, 4 Stelle Vini Buoni d'Italia, 92 pts Robert Parker, 92 pts Wine Enthusiast


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VILLA LE CORTI

SANT' ANDREA CORSINI

Vinsanto del Chianti Classico Doc

2006



Denomination	Vinsanto del Chianti Classico Doc
Production area	San Casciano in Val di Pesa, Florence
Altitude and exposition	270-350 m ASL, South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	2,000 plants per ha/809 plants per acres
Training form	Spurred cordon
Average age	32 years
Grape variety:	Sangiovese 60%, Trebbiano 40%
Fermentation	Harvest was done by hand; The grapes were put to dry for a period of 3 months in the "appassitoio". Dry grapes were pressed in the end of January and juice was put to ferment in small barrels for a period of 5 years.
Ageing	5 years in barrels
Bottling date	April 14 th 2021
Production in bottles	1284 (375 ml)
Alcohol level	17,00%
Tasting Notes	What is defined by the Tuscans as "the wine of hospitality with an acute and vast soul" is for the Corsini family the symbol of history and ancient craftsmanship that tradition has handed down the centuries. A precious and monumental wine in its radiant opulence, with notes of orange blossom and chestnut honey and the intense aroma of candied orange peel, with a veil of caramel and ripe apricots. On the palate it has sweetness and dense body though with an exact and luminous freshness, and with its oriental spices on the finish first it brings the mind towards exotic horizons with ancient far east explorers and then brings it back in a Florentine cabinetry shop between the canvases that portray them, in an exciting time travel.

Awards

Vinsanto 1997: 97 pts Wine Spectator



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Zac



CHIANTI CLASSICO GRAN SELEZIONE
2019



Denomination	Chianti Classico DOCG Gran Selezione
Farming method	Organic
Production area	San Casciano in Val di Pesa, Florence
Altitude and exposition	270 m. ASL, South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5,400 plants per ha/2,185 plants per acres
Training form	Spurred cordon
Average age	25 years
Vineyard	Gugliaie, 2,46 ha
Grape variety	Sangiovese
Fermentation	Grapes are destemmed and put in open air tanks with temperature control system; total day of fermentation process is 16 days with a max temperature of 28 °C. The grapes are inoculated with selected indigenous yeasts.
Ageing	The wine ages 18 months mainly in used barrique. A 12-month aging period in bottle follows.
Date of bottling	July, 20 th 2021
Production in bottles	3.200 (750ml); 127 (1,5lt); 10 (3 lt); 10 (6 lt)
Alcohol level	15%
Tasting Notes	The maximum expression of Sangiovese di San Casciano is represented by this Gran Selezione. Transparent ruby red color, the wine has a deep and complex bouquet on the nose, declined on perceptions reminiscent of wild berries, violets, resin, rosehip, moist soil and a delicate spicy and smoky touch. The sip is characterized by a very fresh context, by a defined tannins and an authoritative well-defined persistence. The aromatic extension is entrusted to returns of laurel, rosemary, licorice and citrus fruits. Already enjoyable for all the lovers of the pitch of authentic Sangiovese, the Gran Selezione Zac has the temper to give satisfaction even after years of aging in the bottle. Bonus: Longevity
Pairing	Tournedos Rossini.
Awards	2019: 95+ pts Tony Wood 2018: 94-95 pts James Suckling, 94 pts Doctor Wine, 91 pts Wein Plus, 94 pts Wine Critic, 91 pts Decanter, 93 pts Falstaff, 95 pts Robert Parker - Wine Advocate 2016: 97 pts James Suckling, 94 pts Falstaff, 94 pts Robert Parker - Wine Advocate, 90 pts Decanter, 93 pts Wine & Spirits, 17+ Jancis Robinson, 95 pts Michael Godel, 94 pts Joh Fodera, 92 pts WeinPlus, 92 pts Wine Enthusiast



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