



# Castelli del Grevepesa



## Clemente VII Chianti Classico DOCG 2021

- 92 points, Wine Spectator
- 92 points, James Suckling
- 91 points, Kerin O’Keefe
- 90 points, Wine Enthusiast



**Grapes:** 100% Sangiovese

**Tasting Notes:** Intense ruby red color. Bouquet with strong aromas of forest fruits well combined with toasted notes of vanilla and spices. The flavor displays perfect harmony with significant sweet tannins that give it a velvety flavor with considerable fullness of body.

**Food Pairings:** Pair this wine with roasted or grilled red meat, game, or classic Italian pasta dishes.

**Wine Enthusiast:** *“Raspberry candy and dried cherries meet notes of pennies and warm bricks on the nose, with a palate that stays light and bright with fresh cherries and topsoil held together loosely with flexible tannins.”*

**James Suckling:** *“This is spicy and chocolatey with baked cherries, cardamom and licorice. Medium-to full-bodied with firm tannins and chalky texture. Mineral and crunchy with juicy acidity. Flavorful finish. Drink now.”*

**Wine Spectator:** *“This rich red boasts cherry, raspberry, pomegranate, floral and wild herb aromas and flavors. Dense, chewy tannins reveal themselves as this plays out on the long, mineral finish, driven by racy acidity. Drink now through 2036.”*

**Kerin O’Keefe:** *“Red berry, violet and dark spice aromas lead the way on the smooth 2021 Clemente VII. On the palate, lithe tannins and fresh acidity seamlessly support juicy Morello cherry, wild raspberry and licorice. Drink through 2026.”*

