Castelli del Grevepesa

Clemente VII Riserva Chianti Classico DOCG 2019

- 92 points, Wine Advocate
- 93 points, James Suckling

Grapes: 100% Sangiovese

Tasting Notes: Very intense ruby red color, sharp fragrance with forest fruit aromas well integrated with spicy notes and an elegant hint of vanilla. Full-bodied, perfectly structure flavor, balanced and harmonious wine with a persistent aftertaste. Aged 50% Slavonian oak casks for 24 months and 50% French barriques for 12 months.

Food Pairings: Rich red meat, casseroles, steak, medium cheeses.

Wine Advocate: "From a classic vintage, the 2019 Chianti Classico Riserva Clemente VII (made with 100% Sangiovese) is layered and generous with lots of dark fruit, ripe cherry, grilled herb and freshly tilled soil. This wine shows solid consistency, good structure and freshness. This bottle sets itself up for a pairing of grilled pork or lamb chops."

James Suckling: "Sour cherries, blackberries, cardamom, bark and grilled herbs on the nose. Medium-bodied with firm, tight tannins. Savory herb and bark character with toasty espresso notes at the end. Better after 2023."



