



# Castelli del Grevepesa

## Clemente VII Chianti Classico Riserva DOCG 2020



- 94 points, Wine Spectator
- 93 points, James Suckling
- 90 points, Wine Enthusiast



**Grapes:** 100% Sangiovese

**Winery 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 Enthusiast:** *“Underbrush and mixed berries on the nose come through again on the palate, given depth and warmth by peppery spices and citrus tones of bitter orange jam.”*

**James Suckling:** *“Notes of ground spices, nut shell and dried herbs with ripe cherries and mulberries. Medium-to full-bodied, polished but firm and a little chewy with vivid acidity and a flavorful finish. Drink or hold.”*

**Wine Spectator:** *“Though elegant and linear, this red exudes ripe cherry, currant, rose, mineral, and wild herb flavors. This version is racy, even, with vivid acidity driving the long aftertaste, which echoes the red fruit and mineral elements. Shows terrific energy and balance. Best from 2026 through 2040.”*

