

Casina di Cornia

Chianti Classico Riserva Vigna La Casina

To produce these Riservas, the grapes are chosen from the vineyard in front of the farm: "Vigna La Casina". This wine is made from the best of Sangiovese grapes (100%). The fermentation process is highly controlled. Aging of the wine in wood barrels goes on for 12 to 18 months, then the different barrels are blended and the wine stays another year before bottling. The wine has a ruby red color with violet glimpses; the nose is fruity and spicy with a feel of wood fruits. The mouth is dry, with tannins and a lot of body. Like all well structured red wines, it is good to uncork it some time before serving, at a temperature of 16-18 °C.

Casina di Cornia is a small estate situated in the Chianti Classico region in the heart of the Tuscan hills. The vineyards, exposed to the southwest, are planted with the grape varieties of Chianti: Sangiovese and Canaiolo for the red wine and Trebbiano and Malvasia for the white. They also grow some Muscat and Cabernet Sauvignon grapes. Since 1980, the estate has been cultivated according to the methods of organic agriculture. They use only manure and compost as fertilizers, natural fungicides and plant extracts as antiparasitics. In order for the wine to maintain its genuine quality and bouquet, Casina di Cornia uses recent scientific knowledge in oenology as well as organic techniques to keep interventions on grapes and wine to a minimum. The estate also follows a severe pruning policy, which reduces the average yield to far below most Chianti estates.

