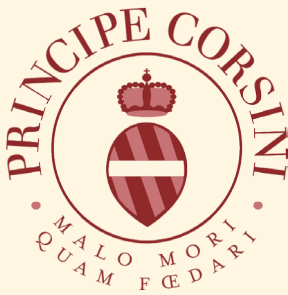




primavera

– S E L E C T I O N S –



LOCALITY: Villa Le Corti,
Chianti Classico

WINEMAKER: Duccio
Corsini

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TUSCANY

VILLA LE CORTI

In a land with such a rich history of winemaking, the Corsini family, proprietors of Villa Le Corti, can boast a connection to the region almost as long as any, with their family roots at the estate going back to the 13th century. Current custodian, Duccio Corsini, is of the 22nd generation there, and is understandably proud and passionate about the legacy he has inherited and is enthusiastic about the future. Taking the reins of the estate in the early 1990s, he has implemented changes such as the propagation of indigenous yeasts to allow the wines to speak more fully of their place of origin, and a philosophy of minimal intervention in all aspects of production, including organic farming practices. As of vintage 2015, all the estate's wines will be certified as such.



Villa Le Corti is located in the town of San Casciano, at the most northern end of the nine Classico zones, just a ten-minute drive south of Florence. The temperature is marginally cooler in this commune than those to the south, and the key sites of the estate sit at relatively high elevations of 250–310m.

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Despite this, Duccio picks earlier than most – generally 5–6 days earlier – with freshness very much part of the style. The soil differs as well, with a higher proportion of river stones and sand contributing to the lightness of touch the wines show in general.



Two of the wines below come from the 2014 vintage, which was regarded as a cooler year. I love this vintage due to the more fragrant, higher toned notes supported by classic Chianti structure. I think these are Chiantis that are delightful expressions of the region, thoughtfully and carefully made, and offer really outstanding value. Outside of the 2014 vintage amplifying these characters, I have not seen a Chianti producer that shows such finesse, elegance and aromatic lift. It is their house style, and it's a great pleasure to have Villa Le Corti in the portfolio.

THE WINES



2014 Chianti Classico DOCG

- 750ml & 375ml

95% Sangiovese and 5% Colorino. Temperature controlled (maximum 26° C) co-fermentation in open tanks with selected indigenous yeasts takes place over 20 days. Aged for 12 months, primarily in cement vats with a small proportion in old oak casks. I think you could say that this wine really displays the freshness and brightness of the estate's northerly site while offering genuine Classico depth and character. Cherry, blueberry and raspberry fruit is prominent on the bouquet, with a touch of floral perfume in the background. Very lively on the palate, the red-fruited flavours are well balanced with the silky but persistent and lingering tannin astringency. Very good drinking now, but a little more bottle age will definitely add some extra depth and dimension. Currently one of my favourites in the portfolio!

2012 Chianti Classico DOCG

- 1500ml

2014 'Cortevecchia' Chianti Classico Riserva DOCG

- 750ml & 1500ml

95% Sangiovese, 5% Colorino. Produced from vines with an average age of 31 years. Fermented in stainless steel for 14 days, and then aged for 20 months in a combination of French oak casks and tonneaux, with six months in bottle prior to release. There's a real fragrance to the bouquet here which is instantly attractive. Aromas of violets, sweet spices, freshly crushed herbs and potpourri are all in the mix. More textured on the palate than the Classico, with a beautifully supple mouthfeel and an extra degree of richness. Flavours run through the deep red-fruit spectrum with ripe cherry prominent, and there are elements of tobacco leaf, mulchy undergrowth and cedary wood. The tannins are ripe and supple, with fresh acidity providing liveliness and length on the finish.

WINES CONT. OVER...

WINES CONT...

2013 'Don Tommaso' Chianti Classico DOCG Gran Selezione*

80% Sangiovese, 20% Merlot. Fermentation in open stainless-steel tanks, temperature controlled, with 18 days for the Sangiovese and 16 for the Merlot. Aged for 18 months in barriques, 70% new, 30% used, and then a further 12 months in bottle. This is really a different type of Chianti, no doubt having its roots in tradition, but providing a definite link to a more 'new world' expression, with a denser more brooding core of fruit with great power and intensity both on the nose and palate. Despite the relatively high proportion of Merlot, it's interesting that Sangiovese still clearly calls the tune. Familiar Chianti aromas of ripe cherry to the fore, with Asian spice, plum, anise, vanilla and sweet mocha French oak all playing a part. Shows depth and density of similar flavours on the palate, silky and seamless in texture, with the Merlot perhaps adding the extra layer here. Tannin is ripe and velvety, rolling through to the finish and lingering in the aftertaste. Could easily take a decade in the cellar.

**A brief explanation of the Gran Selezione classification: Relatively new in the Chianti scheme of things, this category has only been in existence since February 2014. Its objective is to take Chianti Classico to a higher level with quality parameters such as a longer ageing period (30 months) prior to release, the limiting of grapes used to estate grown or controlled by the producer, the permission of other accepted varieties, although Sangiovese must be at a minimum of 80%, and a higher minimum alcohol of 13%.*