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TENUTA DI NOZZOLE



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VILLA DI NOZZOLE

La Forra

CHIANTI CLASSICO

D.O.C.G.

RISERVA

TENUTA DI NOZZOLE



LA FORRA

CHIANTI CLASSICO RISERVA

Denominazione di origine controllata e garantita (DOCG)

THE LAND

Area of production: produced with grapes from our Nozzole estate in the La Forra district in the town of Greve in Chianti.

Altitude: from 300 to 330 MASL

THE GRAPE

Vines: Sangiovese 100%

Planting density: 3,000 – 5,500 vines per hectare

Production per hectare: on average 6.5 tons of grapes

Yield in wine from the grapes: max. 65%

IN THE WINERY

Vinification: by maceration with délestage and pump-overs in stainless steel vats at a controlled temperature of 28°C. Duration: about 20 days.

Ageing: in stainless steel for the first three months, 16 to 18 months mainly in 500 litre (132 gal) barrels made of French oak and a than in big barrel of Slavonian oak.

Bottle ageing: minimum 6 months

THE WINE

Tasting: The colour and aromas of La Forra are a true representation of the historic town of Greve, the capital of the Florentine Chianti Classico area. The red, ripe, fleshy fruit of macerated Morello cherries complement delicate tertiary nuances. The taste is rich, elegant, deep and lingering, distinguished by delicate but noticeable tannin.

At the table: At “Villa di Nozzole” we like to serve it with pigeon stuffed with black truffle accompanied by spring onions and carrots glazed with balsamic vinegar.

First vintage: 1980

Shelf Life: up to ten years

Interesting fact: La Forra is the result of an old massal selection of autochthonous clones in a mixed ecosystem composed of a vineyard, olive grove and orchard dating back to the 1950s.



AMBROGIO E GIOVANNI FOLONARI

T E N U T E