



Tenuta di Sticciano Chianti Riserva Della Villa, 2016

Certaldo, Chianti, Italy

The Sticciano estate, a historic seventeenth-century farm in Certaldo, Florence, has a long wine-making history. Documents dated 1815 speak of wine-making in the historic three hundred year- old Medici cellar adjoining the villa. Today at Sticciano, in the same cellar as that of three centuries ago, the Chianti and other wines produced are left to mature. Brothers Enrico and Alessio Milotti utilize biodynamic, natural practices to their winegrowing. The vineyards are all estate property, and have no persistent chemical treatments applied. They rely upon flora and fauna to steward the vines.

Vineyard

Quercione Estate Vineyard

Medium sandy loam with occasional gravel,
on a high altitude west-southwest exposure.

Varietals

100% Sangiovese

Vinification

Spontaneous, wild fermentation in stainless steel for 16 days.

Aging for 14 mos. in 400-liter Slovenian oak barrels.

Cellar conditioned in bottle for 4 mos.

2016 Production

Less than 1,300 cases

Tasting Notes

“The traditional character of a fine Riserva present: dark and deep ruby,
an intense nose with spice to clove, ethereal.

Very rich and structured mouth, bold dark cherry
and notes of bramble and spice form the long finish,
complemented from the vibrant, dry tannins.

Drink now through 2020. ”

