

TASTING PACK WINF #22

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

The wine has a red core, is see through, and has browning on the rim. Earth driven on the nose as well as sour cherry, tart red fruit, and some ripe red fruit. On the palate dried red flowers, sun dried tomatoes, dried herbs and dried clay and iron notes. There is no evidence of new oak.

TASTING NOTES BY: ADVANCED SOMMELIER JOSHUA CARLSEN

The wine is ruby with garnet, fading to a slightly browned rim. On the nose there are dried red floral notes - roses and violets with tart red fruits - cherry, dried cherry, and red currant. On the palate there is a savory herbal component of thyme, rosemary and tomato leaf with clove, smoke leather, and tar. Clay and mushroom.

Sweetness: Dry

Tannin: Medium Plus **Alcohol:** Medium Plus

Acid: High

Oak: Slight New Oak

SO...
SHAT
ISIT?

old world

or new?

climate?

grape?

country?

place



WINE DETAILS:

Winerv: Felsina

Cuvee: Beradenga Chianti Classico

Grape: Sangiovese

Country: Italy
Regions: Chianti
Vintage: 2017

Alcohol: 13.5%

Elevage: Aged in medium sized Slavonian Oak

Barrels and a small percentage into 2nd

& 3rd used oak barrels

Other: Benchmark Chianti producer known for

their 100% Sangiovese range of Chiant

NOTES:

One of the keys Sangiovese is its light color and browning rim as color and concentration are indicative of thin-skinned grape. This ,combined with a structure that is grippy and youthful and then add to that the red fruit driven character with dried flower and earth notes put us in a smaller category of grapes to choose from. Smoke and clove notes point towards possible brett, and therefore Old-World/Italian - and reinforced by lack of new oak (not Burgundy), and strong influence of non-fruit components lead us to a classic expression of Chianti Classico.

Retail Price: \$27
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In Our Element