



TENUTA DI
CAMPOMAGGIO
Radda in Chianti



CAMPOMAGGIO

Chianti Classico DOCG

Region	Tuscany
Alcohol	13%
Grapes	100% Sangiovese

Vinification and refinement

This Chianti Classico has been obtained by a selection of the grapes growing on our 27 hectares Campomaggio vineyard. We have vinified this wine following the traditional methods in order to gain a red well structured Chianti Classico aged for 12 months in oak casks.

Wine description

Colour: Ruby red colour tending to garnet with ageing
Bouquet: Lot of ripe red and black fruits with balsamic overtones
Taste: Full-bodied, with a very smooth palate, silky tannins and round finish with a long fruity dominance.

Authoritative opinions:

James Suckling: "The nose here is brimming with crushed violets, citrus rind, blueberries and fruit tea. Medium to full body, lots of crunchy fruit, bright acidity, velvety tannins and a mineraly, focused finish."

Food pairings

Important red wine, full of character, suitable to be enjoyed with meat dishes, game and cheese.

Awards

92 pts: James Suckling 2017 - vintage 2014
4 stelle: Touring Club – Vinibuoni d'Italia 2017 - vintage 2013
92 pts: James Suckling 2016 - vintage 2013
91 pts: Vintaly 5 Star Wines 2016 – vintage 2013
Gold Medal - 91 pts: Gilbert & Gaillard 2016 - vintage 2013
3 stelle: Touring Club – Vinibuoni d'Italia 2016 - vintage 2012
89 pts: Wine Enthusiast 2015 - vintage 2012
3 stelle: Touring Club – Vinibuoni d'Italia 2015 - vintage 2011
3 stelle: Touring Club – Vinibuoni d'Italia 2014 - vintage 2010
2 bicchieri: Gambero Rosso 2014 - vintage 2010
Gold Medal: Gilbert & Gaillard 2011 - vintage 2008
Silver Medal: International Wines and Spirits Competition 2010 - vintage 2005