

Villa da Filicaja
Chianti Superiore DOCG
2004



Celebrating 555 years of Winemaking
1452-2007

- Grower:** Count Antonio Nardi Dei-da Filicaja, a family owned estate since 1452.
- Village:** Montaione, 36 miles southwest of Florence. Vineyard is at 354 meters elevation over the surrounding Tuscan landscape.
- Soil:** Arenaria and calcari alluvial.
- Grapes:** Sangiovese (89%) and Merlot (11%)
- Age of vines:** 35 years on average.
- Vinification:** Harvested entirely by experienced pickers who avoid immature grapes, leaves or broken skins. Maturation as mother nature intended (elevated temperatures) and unhindered by oak. Merlot undergoes malolactic fermentation in barriques, each of which is two years old.

Tasting Notes

“Youthful, ruby/cherry color, and aromas of spice and morello cherry, the palate opens with nicely extracted ripe fruit, mellow tannins, and finishes with harmonious balance.”
88 Points, Wine News, Oct 2005