

Villa da Filicaja
'Conte Vincenzo' Chianti Superiore DOCG
2003



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: Argillaceous Calcified sandstone.

Grapes: 100 % Sangiovese

Age of vines: 35 years on average.

Vinification: Hand selected and harvested in the vineyards, and transferred for fermentation within fifteen minutes. Grapes are partially de-stemmed to avoid overly forward tannins. Maturation in Allier oak for 14 months.

Tasting Notes

“Reserved aromas of brambly cherry, cedar and a balsamic note. Sweet tannins showcase balanced flavors of ripe raspberry and graphite. Sweet fruit finish.”

90 Points, Wine News, Oct 2004