FATTORIA RODANO

CHIANTI CLASSICO RISERVA 2019
VIGNA VIACOSTA

HISTORY:

Fattoria di Rodáno is located in the heart of the Chianti Classico in the famed region of Castellina in Chianti. The original farm dates to the Middle Ages and sits on the historic "Via Francigena" used by pilgrims to travel from northern Europe to Rome. It became a wine-producing property in the sixteenth century. The winery has been in the Pozzesi family for three generations, since 1958, and started bottling its own wines in 1967. Vittorio Pozzesi owned the winery until his death and was the President of the Chianti Classico Consortium. His winemaking partner for many years until his passing was the legendary Giulio Gambelli. Vittorio's son, Enrico, is now the winemaker and managing partner of the winery. In an area that is dominated by giant wineries, Rodano remains a small, family-run, artisanal estate practicing organic farming, traditional wine fermentations in cement and aging in large, neutral botti. Fattoria di Rodáno is a top source for classically made, and complex Chianti wines.

VARIETAL(S):

100% Sangiovese

REGION:

Tuscany

APPELLATION:

Chianti Classico DOCG

SOILS/ELEVATION:

Fattoria di Rodano is located at an elevation of approximately 200 to 300 meters (650-980 feet) above sea level, on the historic Via Francigena, offering mild, sea-influenced breezes ideal for classic Chianti Classico. The centerpiece Viacosta vineyard is a south-facing amphitheater, featuring old vines ranging from 35-45 years' age. This location possesses classic Tuscan soils dominated by Galestro (friable, clay-shale) and Alberese (hard, limestone-rich sandstone), often mixed with sandstone (Pietraforte) and marly layers, providing excellent drainage and minerality crucial for quality Sangiovese grapes.

HARVEST:

2019 was an excellent year characterized by slow, even ripening, thanks to timely spring rainfall, followed by warm, stable daytime temperatures in summer and fall, with cool nights that lent freshness and complexity to the grapes. These balanced wines feature great aging potential.

WINEMAKING:

Harvest began in late September and concluded in mid-October, and was conducted in the early morning. Careful selection of each bunch into small lug crates. After destemming and crushing, the must ferments with local wild yeasts in traditional cement tanks. An extended 28-day maceration at a temperature of 25'C gives additional depth. The emerging wine is pumped over the skins and racked daily. Malolactic fermentation comes naturally over the winter. The wine is aged two years in neutral Slavonian oak botti.

COLOR:

Vibrant red colour with purple hues.

AROMAS:

Lifted aromas of bright red fruits, kirsch, floral notes of violets and roses, herbs and tobacco, earth and iron.

TASTE:

Palate confirms the nose, with intense flavors of dark cherries, tobacco leaf, savory herbs, iron, graphite. Full bodied, dry yet elegant with a long finish.

PAIRINGS:

Tomato-based pasta, pizza, grilled meats (sausage, lamb, pork), earthy risottos, cured meats like prosciutto, and hard cheeses such as aged Parmigiano-Reggiano or Pecorino; its bright acidity and cherry notes beautifully complement rich, savory dishes.

TECHNICAL:

Alcohol 14.8%; Acidity 5 g/l; Sugars 0.5 g/l; Dry extract 30.1 g/l