

## **CASTELLI DEL GREVEPESA** **2012 Clemente VII Chianti Classico Gran Selezione**

### **Tasting Notes**

Bright intense ruby red colored wine, the bouquet is wide and sophisticated with notes of ripe fruit perfectly integrated with a hint of spices. The taste profile is elegant and well balanced, rich of nobles tannins, perfectly integrated with the essences of wood.

Food Pairing: Grilled and roasted red meat, T-Bone Steak, game recipes and ripe cheese.

### **Technical Data**

Varietal: 100% Sangiovese

Alcohol: 14%

Region: Tuscany

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## **Castelli del Grevepesa Clemente VII Chianti Classico Gran Selezione 2012**

**Rated 93, James Suckling, October 20, 2017**

*"Lots of ripe plums, dark cherries, kirsch, dark chocolate, coffee beans, mocha-infused oak and some resin. Full body, big yet structured tannins, a wealth of dark, chocolate-coated, juicy fruit and a mouth-coating finish. Drink in 2020."*

Available through Vintages +573493

**Rated 90, Vic Harradine, winecurrent.com, December 3, 2018**

*"Hi-toned aromas of floral notes, exotic spice and mixed, field berry fruit abound on the nose of this medium-full bodied red. A rush of tang-infused, crunchy pie cherry and red currant race over the palate riding a laser-like line of bracing acidity. These replay on the finish and aftertaste along with still-evolving tannin. This needs time in the cellar—pop corks 2021."*

Available through Vintages +573493

**Rated 89, Monica Larner, Wine Advocate, robertparker.com,  
December 30, 2016**

*"Now upgraded from Riserva status, the 2012 Chianti Classico Gran Selezione Clemente VII offers a dark and brooding interpretation of Sangiovese. This is a pure expression of the Tuscan grape that has been aged in 80% botte grande and 20% French barrique to create a balanced approach between the wine's oak half and its fruity side. The finish is chewy and rich with lingering tones of tar and licorice. The 2012 vintage was a hot one and you can taste that extra power in this wine."*

Available through Vintages +573493

**Rated 88, John Szabo, MS, WineAlign, December 05, 2018**

*"A ripe and generous Chianti Classico, gift of the warm 2012 vintage, displaying considerable sweet oak perfume, Christmas spice, sweet chocolate, Balsamic vinegar, raisined red and some black fruit. The palate is mid-weight, lean and firm, with sour acids and dusty texture."*

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