



Champagnes & Châteaux
QUALITY SINCE 1989

CHIANTI CLASSICO VIGNA PARONZA DOCG 2018 CASALE DELLO SPARVIERO

Casale dello Sparviero ('sparrowhawk') is situated in the heart of Chianti Classico overlooking the old hill-top town of Castellina-in-Chianti. The Casale was once a 17th century monastery and the vineyards today extend over approximately 250 acres. The wine making takes place in modern cellars but the ageing is still carried out in the older part of the buildings in charming traditional cellars.

Grape: 100% Sangiovese

Vineyard & Vinification Note:

Single Vineyard Paronza

Pruning: Guyot

Density: 3500 – 6200 plants per hectare

Yield: 40HL per hectare

Harvest: Mid-September

Winemaking: Traditional method at controlled temperature with pumping
Maturation 18 months in French oak barriques (Alier) 6 months in cask
followed by at least 6 months in bottle

Tasting Note: Ruby red colour, with intense garnet. The nose opens with cherry, vanilla and black currant. The palate is powerful, tannic, the finish has blackberry and sweet tobacco aromas

James Suckling Tasting Note: A lovely mix of red and black fruit on the nose. Medium-bodied with fine-grained and firm tannins. The palate reflects the nose with flavors of bright sweet cherries, plums, dried rosemary and thyme. Clean. Drink or hold. **92 Points, October 2021**

Food Pairing:

Red meat, game and hard cheeses.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

champagnesandchateaux.co.uk

