



EMPSON & CO.
Experience Italy in a Wine glass



Chianti Classico Riserva Rancia DOCG

This single-vineyard wine is named for the historic farmhouse Rancia, which was a Benedictine monastery, in Castelnuovo Berardenga. The vineyards face southwest and have limestone-based Alberese, which is typical to the area. There is also some Galestro, the pillar of Chianti Classico, in some parts. As it is a Riserva, the grapes go through careful selection before vinification in stainless steel. The wine ages for a minimum of eighteen and up to twenty months in French oak and then in bottle for six to eight months. Lovely and intense with floral and spicy notes that embrace wild berry aromas. Lovely minerality and light hints of toast. Compelling, flavorful, balanced, and long-lasting on the palate.

Wine exported to: Bermuda, Canada, Australia

Most recent awards

JAMES SUCKLING: 92

WINE ENTHUSIAST: 90

VINOUS: 90

VINOUS MEDIA: 90

WINE ADVOCATE: 94

VINI BUONI D'ITALIA: Corona

WINE SPECTATOR: 92



Winemaking and Aging

| | |
|-----------------------------------|------------------------------------|
| Grape Varieties: | 100% Sangiovese |
| Fermentation container: | Stainless steel |
| Length of alcoholic fermentation: | 16-20 days |
| Type of yeast: | Selected |
| Fermentation temperature: | 28-30 °C (82.4-86 °F) |
| Maceration technique: | Automatic punchdowns and pumpovers |
| Length of maceration: | 16-20 days |
| Malolactic fermentation: | Yes |
| Fining agent: | Plant protein |
| Aging containers: | Barrique and barrels |
| Container age: | New |
| Type of oak: | Slavonian |
| Bottling period: | June |
| Aging before bottling: | 18-20 months |
| Aging in bottle: | 6-8 months |
| Closure: | Natural Cork |

Vineyard

| | |
|---------------------------------------|---|
| Organic: | Yes |
| Vineyard name: | Rancia |
| Vineyard location: | Chianti Classico, Castelnuovo Berardenga, Tuscany |
| Vineyard size: | 9 hectares (22 acres) |
| Soil composition: | Sandstone and alberese |
| Vine training: | Guyot |
| Altitude: | 320-420 (1,050-1,378 feet) above sea level |
| Vine density: | 5,400 plants per hectare |
| Exposure: | Southwestern |
| Age of vines: | 20-30 years old |
| Time of harvest: | Mid-September |
| First vintage of this wine: | 1983 |
| Total yearly production (in bottles): | 40,000 |

Tasting Notes and Food Pairings

| | |
|----------------------|---|
| Tasting notes: | Rich ruby red with spicy and floral aromas with hints of red and black wild berries and toasty notes. The spice re-appears on the palate, which displays firm but supple tannins, and a bright finish. Compelling, flavorful and fresh. |
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F). |
| Food pairings: | Pairs well with red meats, game, and aged cheese. |
| Aging potential: | 12 years |

Alcohol: 13.50%

Winemaker: Franco Bernabei

2024 Empson & Co S.p.A. - Copyright © All Rights Reserved.