

# MARETTI

## Maretti Chianti 2018

<b>Grape Variety:</b>	<b>100% Sangiovese</b>
<b>Region:</b>	<b>Chianti</b>
<b>Winemaker:</b>	<b>Danilo Draco</b>
<b>Closure:</b>	<b>Screwcap</b>
<b>Alcohol:</b>	<b>13%</b>
<b>Pack Size:</b>	<b>12 Bottle Pack</b>



**Tasting Notes:** Chianti remains one of the most lauded and long-lived wine regions in Italy specialising in the variety Sangiovese. This wine is sourced from a small grower in Chianti Rufina one of the highest and coolest parts of the region resulting in wines that are quite granite rich with a mineral edge and fine acidity. Whilst the majority of the region's vineyard owners still sell their fruit to large wineries and co-operatives, an increasing number are opting to make small amounts of wine themselves, selling directly under their own label such as Maretti.

**Winemaking:** Traditionally vinified in small open stainless-steel fermenters, controlled to twenty-six degrees, and hand plunged daily with fermentation lasting fifteen days. Following fermentation the wine is aged for just over twelve months in large seasoned (2,000 litres) oak casks before bottling and a further six months maturation before release.

**2018 Vintage:** 2018 was considered a five-star vintage in Chianti. The growing season was regular with no extreme weather events leading to normal picking times and fruit in great quality. Harvest will return to normal levels after a less abundant 2017. The overall view is that the vintage would fall somewhere between the opulent 2015s and the more structured 2016s in terms of quality and style.

**Tasting Note:** Chianti at its fragrant best. An amalgam of dark fruits, herbs, black olive complemented by a meaty, savoury edge. A finely proportioned wine with fine grain tannins that ends dry. A perfect stablemate for a home-made Lasagne or Pappardelle with mushrooms.