

## Codirosso Chianti

### Casa Vinicola Botter

#### Italy - Toscana - Chianti DOCG

Codirosso was a knight during the Middle Ages who was renowned for his valor. He was called Codirosso (meaning red tail) because of the distinct red tail feather which adorned his helmet. It was said that the sight of his red feather on the battlefield gave courage to his men and struck fear in the hearts of his adversaries. Codirosso came from Tuscany and was the fierce protector of the lands where these vineyards are located in Firenze, Pistoia, Siena and Arezzo. The different vineyard sites allow for the selection of the best grapes from each area.

The vineyards contain a field blend of Sangiovese, Canaiolo, Malvasia Nera and Colorino. Colorino was nearly completely wiped out by phylloxera and was replanted by few as it did not take well to the hearty, anti-phylloxera root stock from America. It acts like Petit Verdot does in a Bordeaux blend, it adds color and structure without overpowering the Sangiovese. Canaiolo also did not take well to the new root stock and was difficult to grow, but its importance in the blend with its velvety tannins, fruitiness and neutral caused Chianti producers to search out special clones which would thrive in their vineyards. Malvasia Nera enriches the blend with fruity, floral aromatics and soft tannins. Malvasia only does well in dry climates and can be difficult to vinify but it is well worth the effort. The producers of the Codirosso vineyards have sought out the perfect clones of each of these rarer varieties and their Sangiovese is a low-yielding clone which gives the wine the perfect acidity, tannin and ripe cherry notes.

Codirosso is proud to be a traditional Chianti using only the classic grapes which have been used for centuries dating back to the time when the knight Codirosso roamed this same area seeking adventure and honor.

Ruby red color with purple reflections. Intense vinous bouquet with hints of violets and dark cherry fruit. The palate is full of ripe fruit and a hint of spice. Well balanced and dry with a persistent, satisfying finish.



## Specifications

<b>Appellation</b>	Chianti DOCG
<b>Wine Type</b>	Red
<b>Varietals</b>	85% Sangiovese, 10% Canaiolo, 3% Malvasia Nera and 2% Colorino
<b>Age of Vines</b>	25 years
<b>Soil type</b>	Clay, marl and limestone
<b>Vinification</b>	Fermentation in stainless steel at controlled temperatures for 7 to 8 days with an additional 6 to 8 days on the skins. The juice is pumped over daily for 10 days at the beginning of the fermentation. The wine is then racked and goes through malolactic fermentation. The wine is racked once again and a secondary fermentation is induced using a small percentage of grapes that were specially selected during the harvest. Aging in large casks of Slavonian oak for 6 months.
<b>Pairings</b>	Grilled, braised or roasted meats, dishes flavored with mushrooms, or rosemary. Excellent with polenta dishes.

## Codes, Weights and Measures

<b>UPC</b>	7 45361 40053 2
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 45361 40053 9
<b>Case Weight</b>	32
<b>Cases/Pallet</b>	75
<b>Layers/Pallet</b>	15
<b>SRP</b>	\$ 17.99 USD 750mL Bottle

## Reviews and News

2021 Codiroso Chianti - 88 PTS - BEST BUY - BTI  
2014 Codiroso Chianti - 88 PTS - BEST BUY - BTI  
2014 Codiroso Chianti - 87 PTS - WINE VALUE - WA