

# 2013 Pierazzuoli Cantagalloproduct-pdf - Chianti Montalbano Riserva - 93pt Napa-Style Chianti Riserva, Only \$17!

## Why We're Drinking It

A 93pt Chianti Riserva for only \$17? There certainly isn't a reason to hesitate on this one. Not even a little bit. Go on, add a few bottles to your cart and checkout, we'll wait for you to come back and enjoy our musings.

Get some? Ok, great. There is LOTS to love about this wine outside of the ridiculously low price tag. It is super intense, ripe, and silky with a beautiful rich texture. On the bigger side of wines you typically get from Chianti, this may remind you a bit of a plusher Napa red, but one that's still very rooted in Sangiovese's classic profile of cherries and lovely acidity.

As Galloni says, "All the elements fall into place effortlessly in the glass. Sumptuous red stone fruit, new leather, spice and vanillin infuse the generous, inviting finish. There is plenty to like in this forward, succulent Chianti Montalbano from Pierazzuoli."

93pts and outrageously priced at only \$17. 17 smackaroos that you won't regret. If you didn't get some yet, well now hurry up!

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## Tasting Notes

Intense and ripe with notes of cherries, leather, vanilla and rose petals.  
Rich texture and silky with a balance of bright acidity.

### VARIETAL

Sangiovese

### APPELLATION

Tuscany

### ALCOHOL

13.50

### SIZE

750ml

### BLEND

Sangiovese

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## The Story to Know

The Cantagallo Estate is a property of the Pierazzuoli Family since 1970 and extends for 200 hectares, including vineyards, olives and woods on the Tuscany hills between Florence and Vinci. Multiple wines are produced, with Chianti Montalbano and Reserva being the best. Excellent Extra Virgin Olive Oil is also produced here. In the alimentary laboratory at the Cantagallo Estate they prepare tasty preserves and extraordinary vegetables in olive oil.

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## Ratings

### 93pts, Vinous

*The 2013 Chianti Montalbano Riserva is naturally quite a bit bigger and richer than the straight Chianti (vintage differences notwithstanding), with more new oak influence. All the elements fall into place effortlessly in the glass. Sumptuous red stone fruit, new leather, spice and vanillin infuse the generous, inviting finish. There is plenty to like in this forward, succulent Chianti Montalbano from Pierazzuoli. - Antonio Galloni (11/16)*

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