



## Maretti Chianti 2024

**Region:** Chianti

**Grape Variety:** Sangiovese

**Winemaker:** Giovanni Busi

**Alcohol:** 12.5%

**Summary:** 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.

**Vintage 2024:** The 2024 vintage in Chianti was marked by a warm, dry growing season, resulting in healthy yields and wines with deep colour, concentrated fruit, and firm structure. Reds show pronounced aromatics, lively acidity, and well-integrated tannins, pointing to a vintage of excellent quality and ageing potential.

**Tasting Note:** This 2024 Chianti Rufina opens with classic aromas of sour cherry, dried herbs, and a hint of earthy spice. The palate is bright and lively, with juicy red fruit, firm tannins, and a crisp, refreshing acidity that leads to a long, elegant finish.