



Technical Information

Style: Still, Red

Varietal(s): 90% Sangiovese, 10% Merlot

ABV (%): 13.5

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 5.43

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: no

Vineyard & Viticulture Practice

Ser Lapo Chianti Classico Riserva 2022 comes from the Cornia and Caggiolo vineyard sites. Cornia sits at 250 to 330 metres above sea level on clay and limestone soils, while Caggiolo lies at 290 to 350 metres on calcareous Alberese with clay texture. The vines are 20 to 35 years old, spur-cordon trained and planted at 4,500 to 7,500 vines per hectare. These sites give the wine structure, depth and a clear Chianti Classico Riserva profile.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 10100 5

Bottle Weight (g): 1300

Bottle Dimension (mm): H301, Dia76

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 820

Case Dimension (mm): L246 x W312 x H165

Vintage Notes

The 2022 vintage had a mild winter with scarce rainfall, followed by gradually rising spring temperatures that encouraged steady vine growth. Sangiovese budbreak began around 10 April, while flowering started around 16 May. Hot, dry summer conditions thickened the grape skins and helped the fruit withstand ripening. Low rainfall reduced yields, but grape health was strong. Harvest ran from 1 September to 6 October, producing a good vintage with concentration and structure.

Vinification

The grapes were hand-picked from 28 September. Fermentation took place at 26 to 28°C, with maceration lasting 15 to 18 days to build colour, structure and aromatic complexity. The wine was aged for 12 months in 225 and 500-litre French oak barrels, 50% new, adding depth and controlled oak integration. Bottling took place in December 2024, following maturation designed to balance freshness, tannin and savoury complexity.

Tasting Notes

Ser Lapo Chianti Classico Riserva 2022 shows berry aromas, earthy nuance and an intense, structured profile. The palate is fresh and firmly built, with concentrated fruit, clear tannic definition and savoury depth. Medium to full-bodied, it combines Chianti Classico freshness with the additional weight and texture expected of Riserva. The finish is long, structured and persistent, with fruit, earth and spice carrying through.

Food Pairing

Pair with roast lamb, beef ragù, wild boar pasta, game, grilled steak, porcini mushrooms, truffle dishes, aged Pecorino or mature Tuscan cheeses.