

CHIANTI COLLI SENESI | |

Denomination:

Chianti Colli Senesi Docg.

Description:

Made predominantly from sangiovese grapes, quality-selected in Farnetella, in the commune of Sinalunga, southeast of Siena and northwest of Montepulciano. The vineyards are almost all southwest-facing, sited on a well-exposed and -ventilated bench, at elevations of between 220 and 560 metres. The soils are layered sand and silt, with some presence of clay, and larger percentages of rock and limestone.

Sensory profile:

Appearance: Rich ruby red with purplish highlights.

Bouquet: Fruity on the nose, with aromas of wild red berryfruit and notes of anise and sweet liquorice (classic to the sangiovese of this area), well melded into subtle nuances of spice.

Palate: Velvety mouthfeel, with a finish laced with aromatic fruit and delicate vanilla.

Vinification:

De-stemming and pressing of the quality-selected grapes.

Fermentation temperature 28-30° C.

Length of maceration 10-12 days.

Programmed automatic punchdowns daily.

Drawing off and racking after fermentation.

In March-April, the wine is transferred to small, medium, and large oak botti for 8-12 months of maturation, followed by 3 months in the bottle.

Grapes: 92% sangiovese, 8% merlot.

Vines per hectare: ca. 5,400 in new plantings, with a layout of 2.30 x 0.80m

Vineyard age: Beginning in the 1980s, the vineyards have been re-trained and re-structured, through denser plantings and new pruning methods, in order to reduce the crop yield per hectare. New plantings were carried out in the 1990s.

Training system: Vertically-trained, with spurred cordon pruning.

Harvest: At various times, because of the various elevations, but within the first two weeks of October.

