



Chianti Classico DOCG

Tuscany, Italy

100% Sangiovese



Growing area

Radda in Chianti

Vineyard density

5000/ha

Training system

Bilateral cordon/guyot

Harvest

Manual beginning the last week of September/first 10 ten days of October

Vineyard age

From 2004 to 1994

Vinification and ageing

After a careful selection in the vineyard the grapes are destemmed and pressed. The alcoholic fermentation begins without the addition of selected yeasts and proceeds at 28°/30°C. The entire process of vinification and maceration takes place in concrete tanks for approximately 35 days with pumpovers and manual punchdowns. In December the new wine is racked to casks of 20/25hl of Slavonian oak and tonneau of 4/5hl of French oak where the malolactic fermentation takes place. After ageing for 12 months the wine is assembled and bottled the following spring. The wine is aged for a minimum of 8 months before sale.

Sensory Profile

Bright ruby red colour. On the nose notes of blackberries, leather, cherries and red currant with a touch of liquorice and vanilla. Sweet and persistent tannins.