

# Istine

## TECHNICAL SHEET

### VIGNA ISTINE CHIANTI CLASSICO GRAN SELEZIONE DOCG UGA RADDA



**GRAPE VARIETY:** Sangiovese

**VINEYARD:** we select the best grapes from our single vineyard Istine located in Radda in Chianti, very close to the border with Castellina in Chianti, one of the highest vineyards in the region, planted in 2002

**PRODUCTION AREA:** around 5 ha

**ALTITUDE:** 480 - 550 m a.s.l.

**SOIL:** extremely rich in skeleton with alternating marly limestones (Alberese and Galestro), very steep and surrounded by a dense oak forest

**EXPOSURE:** North/ North-West

**PLANTING DENSITY:** 5.000 vines/ha

**VINEYARD MANAGEMENT:** Organic Certified

**PRUNING SYSTEM:** Guyot

**HARVESTING METHOD:** manually

**ALCOHOLIC FERMENTATION:** 15-20 days in concrete tanks at a controlled temperature (max 28°C)

**MACERATION ON THE SKINS:** submerged cap maceration for 45 days in concrete tanks

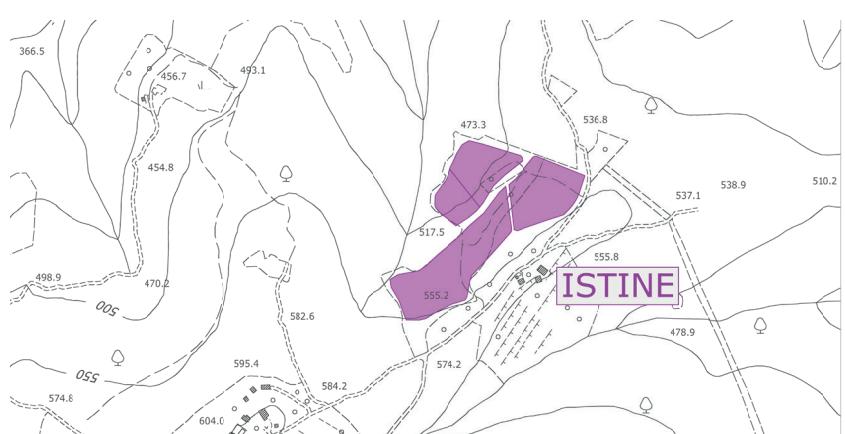
**MALOLACTIC FERMENTATION:** in concrete tanks

**MATURATION:** 15 months in 30hl Austrian oak casks and almost 18 months of bottle maturation before being released

**AVERAGE PRODUCTION:** around 4.000 bottles

**SIZE:** 750 ml

**FIRST VINTAGE:** 2012 – Gran Selezione from vintage 2021



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