

CHIANTI CLASSICO

SANGIOVESE 100% | 20.000 bt.



VINEYARD | SHEET 91 PART. 106

ALTITUDE 350 slm.

SOIL: chalky marl with a rich texture

PLANTS PER HECTARE: 5000

GUYOT CULTIVATION

HARVEST

First half of October, grapes manually harvested and selected from the young vines. Delivered to the cellar in boxes.

VINIFICATION AND AGING

Fermentation with indigenous yeasts and maceration on the skins for 18-24 days at 25°C.

Malolactic fermentation in steel.

Aging in Slavonian 7-20 hl oak barrels for 8 months, then 3 months in bottle.

SERVICE TEMPERATURE: 18° C

ALCOOL: 13,5% Vol

TOTAL ACIDITY: < 5,5 g/l

RESIDUAL SUGAR: < 0,7 g/l

FREE SULFUR: 19 mg/l

TOTAL SULFUR: < 40 mg/l

DRY EXTRACT: 28,2 g/l

*vintage 2016

