

CHIANTI CLASSICO RISERVA

SANGIOVESE 100% | 3.500 bt.



VINEYARD | SHEET 91 PART. 64

ALTITUDE 350 slm.

SOIL: magro ricco di Alberese e carbonati

PLANTS PER HECTARE: 5000

SPURRED CORDON 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 and maceration on the skins for 24 days at 25°C.

Malolactic fermentation in steel.

Aging in Slavonian 20 hl oak barrels for 15 months and in glass-lined cement tanks for 9 months, then at least 6 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: 21 mg/l

TOTAL SULFUR: 53 mg/l

DRY EXTRACT: 28,5 g/l

*vintage 2016

