

CHIANTI CLASSICO RISERVA

Only native vines, without Cabernet and Merlot, to maintain the typical formula of the most famous among Italian wines, without following the fashion, that, using even South wines, makes the beautiful red ruby of Sangioveto red and black. A wine that wants to reach, with its uniqueness, the maximum elegance.



Denomination: DOCG Chianti Classico Riserva

Vintage: 2008

Yearly bottle production: 15.000

Grapes: Sangioveto, Canaiolo and other complementary variety

Vinification: in steel for 18/21 days at a controlled temperature (28°)

Malolactic fermentation: Done

Ageing: 15 months in used barrique

Bottle refinement: 15 months

Type of wood: French durmast barrel of 5 Hl or 2,25 Hl

Harvest: Ottobre

Hectare gain: 50 q.li/ha

Vines height: 400 mt. s.l.m.

Plant density: 2700

Age of productive vines: 20 years

Product stability: cutting

Growth system: Guyot - upturned

Type of soil: calcareous