

CHIANTI CLASSICO

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



First Year of Production: 1979

Yearly bottle production: 50 thousand

Grapes: Sangiovese, Canaiolo e vitigni compl.

Vinification: steel

Ageing: used barriques and bottle

Production area: Castellina in Chianti (SI)

Vines height: mt. 409

Type of ground: Calcareous

Growth system: Guyot - upturned

Plant density: 2700

Age of productive vines: 20 years

Hectare grape gain: 50 Ql

Vintage time: October

Fermentation tank material: Inox - Thermo-controlled

Fermentation temperature: 28°

Fermentation time: 15/20 days

Manolactic fermentation: Done

Type of wood: French durmast barrels of 5 HI or 2,25 HI

Length of pre-bottling refinement: 7 months

Production stability: Cutting

Bottle refinement: 6 months

Vintage not produced: 1992