



CHIANTI CLASSICO 2023

Chianti Classico DOCG

FIRST VINTAGE	TPOLOGY	GRAPES	VINEYARDS
1979	Red with great structure and longevity	90% Sangiovese 10% Canaiolo	Castellina in Chianti (SI)

An authentic expression of Chianti Classico. Only native vines, to maintain the most typical formula of the most famous of Italian wines, respecting tradition and the territory, enhancing the beautiful ruby red of Sangiovese.

Harvest note: the spring was rainier than in recent years, which required more careful and accurate work in the vineyard, particularly in canopy management, to prevent any potential fungal diseases. A season characterized by heavy rainfall in May and early June. The warm weather of July and August prevented any pest attacks. The good temperature ranges between day and night in late August and the first part of September allowed the grapes to reach optimal ripeness.

Tasting notes: the colour of this Chianti Classico is that ruby red of the Sangiovese grapes. The nose is fragrant, fresh with pleasant hints of red fruit, licorice, black currant and a hint of vanilla. Dominated by the typical notes of Sangiovese chiantigiano. Expresses a pleasant sweetness on the palate, it is round, soft and fruity. Acidity and persistence characterise a very elegant aftertaste.

Pairing: a versatile wine, it matches well with structured and important dishes, and also with moist dishes and medium-aged cheeses.

Soil type: limestone

Vineyard altitude: 350-400 mt. s.l.m.

Training system: guyot single-arched cane

Planting density: 3.500 plants per hectare

Grape yield per hectars: 60 Ql

Harvesting period: october

Vinification: in steel

Malolactic fermentation: done

Aging: in French oak barrel of 2,25 and 5 Hl

Duration of the aging before bottling: 7 months

Duration of the aging in bottle: 7 months

Available formats: 0,375 l - 0,75 l - 1,5 l - 3 l

