



CHIANTI CLASSICO 2024

FIRST VINTAGE	TYOLOGY	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.

Vintage note: the 2024 Chianti Classico harvest was characterized by a climate that favored excellent grape quality and a return to average production levels after the challenging 2023 vintage. Following a winter with regular rainfall and a cool spring, the soil's water reserves were maintained, allowing the vines to withstand the summer heat. The season was marked by generally favorable weather conditions, with a warm but not extreme summer that allowed for optimal ripening of the Sangiovese and other grape varieties.

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 - 1,5l - 3 l

