

chianti classico riserva DOCG



grapes:

Sangiovese 100%, single vineyard

soil:

Galestro and limestone, mostly clay with gravel size stones

vineyard technique:

Vine age: Plantings completed in spring 2000

Plants density: 7,350 plants per hectare

Yield: 60 qt./ha

Production: 8,000 bottles

Winemaking: Grapes are manually harvested and sorted twice, firstly when they arrive at the winery as bunches and then again after de-stemming, on a second table as berries. The whole berries are immediately put into stainless steel fermentation tanks and a smaller portion into French oak fermenters.

Alcoholic fermentation: The temperature in the tanks is computer controlled; the must is kept in contact with the skins for about 20 days. Remontage occurs every 8 hours and one delestage per week. A brief maceration occurs after fermentation.

Malolactic fermentation: In large French oak fermenting tanks and in tonneaux.

Maturation: The wine rests for 12 months in wood of which 6 are on the fine lees, 6 months in stainless and a further 6 months in bottle.

technical data:

Alcohol: 13.00%

tasting notes:

This is a sensual wine with notes of cherry fruit, tobacco, leather and hints of licorice and spice. The elegant tannins balance nicely with the fruit, all underlined by a fabulous stratum of acidity, making this a complex wine with incontestable structure and power. A long and satisfying finish confirms this sangiovese is true to its terroir.

region:



toscana



Wine Advocate

2008 Chianti Classico 89 points