

CHIANTI CLASSICO RISERVA

“Ceppo Franco”

The name “Ceppo Franco” is to celebrate the ungrafted vines from who derive. The botanical word to call an ungrafted vine is “Piede Franco”, but at La Piaggia we used call they “Ceppo Franco”. Ceppo means trunk, root but even family, Franco means real, pure, sincerely. These vines were planted in the 1918 during the first world war by austro-ungarian prisoner. Nowadays there are just a few ungrafted vineyards, they are extremely rare, in fact our vineyard is under Tuscany government protection.

Deep ruby red. Considerable and well-balanced tannic structure with robust refined flavors. Scent of violet and cherry accompanied with a great minerality (that because the european root go deeper than the american root).

Grape variety: 90% Sangiovese a piede franco*, 10% Canaiolo a piede franco.

Vineyard: 2 hectares

Vineyard exposure: south-west.

Vineyard altitude: 400 metres above sea level.

Training system: Tuscan bow.

Type of soil: Alberese limestone and Galestro marl.

Harvest: late September/October, by hand.

Vinification: alcoholic fermentation with selected yeasts in temperature-controlled cement tanks and using procedures which are modulated depending on the year. Spontaneous malo-lactic fermentation.

Ageing: 24 months in chestnut barrels, 6 months in the bottle.

Alcohol content: 14,5% Vol.

*For Chianti Classico Riserva “Ceppo Franco” we want underline that even if it is three years old, you can fell sensations like a 6-7 years old Riserva. That because wines form ungrafted vines are ready early, because graft give too much vegetable sensations in the end of fermentation so you have aging for long time to lose this bad flavor.

