



Chianti Classico 2019



APPELLATION:	Chianti Classico DOCG
BLEND:	100% Sangiovese
TERROIR:	Limestone and Clay
ALTITUDE:	450-500 m.s.l.
VINEYARD:	Gaiole in Chianti (SI). Certified Organic by ICEA
VINEYARD AGE:	25 years
YIELD:	30 quintals/ha
HARVEST:	September/October 2019. Picked by hand with two selections: in field and sorting vibrating table
WINEMAKING:	Separated by plots. Grapes are crushed and fermented in open concrete Nomblot tanks. Macerated for about 10 days and pressed off
AGEING:	14 months in old Tonneaux and big Grenier cask
BOTTLING:	January 2021
PRODUCTION:	45 000 bottles of 0,75 Lt, 200 bt 1,50 Lt, 30 bt 3,00 Lt
ALCOL:	14,00 %
CORK:	Treccases Bouchons – Tang 44-24