



## CHIANTI CLASSICO 2017

**Appellation:** Chianti Classico DOCG, San Casciano in Val di Pesa - Tuscany.

**Grape Variety:** 100% Sangiovese.

**Alcohol:** 13,5 % by volume.

**Vineyard:** Selection of the best grapes from Sottobosco 0,3 hectare planted in 1982 exposure South-East 250 m a.s.l. and Valloni 1 hectare planted in 2004 exposure West 260 m a.s.l.

**Soil Composition:** mix of clay and sand rich in limestone and rocks.

**Training System:** headed-spur cordon, density 5.000 plants/hectare.

**Production:** Vintage 2017 was characterized by a warm season during the grapes maturation process, this led to a medium-early harvest that happened on September 14th. 1413 bottles produced.

**Winemaking:** Grapes are picked by hand and de-stemmed gently, fermentation happens with wild yeasts naturally present on berries skins in open top steel tanks. During the fermentation long pump overs are done twice a day in the first half and reduced in duration and frequency going towards the end. At the end of the fermentation and during the maceration punch downs are done to extract gently phenolic and aromatic compounds from the grapes skins. Fermentation and maceration process in 2017 lasted for 25 days.

The free run and a small part of the press wine is so transferred in 500 litres French oak barrels where the malolactic fermentation take place naturally. The ageing lasts for 15 months, racking is done just when necessary to let the lees presents at the bottom of the barrels continue to nourish the wine during the ageing process. After the ageing the wine is racked gently taking care to remove all the lees and transferred for a month in steel tank before bottling.

No filtration is done before bottling and the usage of sulphur during the whole process is kept to a strict minimum.

**Tasting Notes:** The wine has a intense red ruby color, it is clear and bright. The first smell is charming and intense with notes of cherry and violets, then aromatic herbs and spicy notes comes out after some aeration showing his depth.

The palate is succulent and balanced, with the same aromas as the nose, accompanied by a mineral sensation. Tannins are present but silky and elegant. The freshness brings crunchiness and verticality to the wine. The finish is long and energetic.

**Serving Tips:** I would serve it at 16 - 18 °C.

**Awards:**

- 1) Vintage 2017 received the ambitious prize “Incudine di basalto” from the journalist Armando Castagno in his “Accademia degli Alterati”: “FATTORIA CIGLIANO DI SOPRA Chianti Classico 2017 - A red of character, balanced and succulent. Classics for San Casciano the shades of dark mineral notes. Adjudicate with nonchalance our ambitious ‘Incudine di Basalto’”. (<https://accademiadeglialterati.com/2019/02/13/chianti-classico-collection-2019-la-selezione-dellaccademia/>)
- 2) We were mentioned from “Vino da bere” among the best fourteen Chianti Classico vintage 2017. (<http://www.vinodabere.it/chianti-collection-2019-chianti-classico-2017-e-2016-i-nostri-migliori-assaggi/>)
- 3) The webpage “Intravino” from the sommelier Andrea Gori gave to our Chianti Classico 2017 a score of 88+/100. (<http://www.intravino.com/primo-piano/chianti-classico-collection-2019-lannata-2017-e-ancora-migliore-delle-attese/>)
- 4) The online enogastronomic journal Lavinium from the journalist Roberto Giuliani gave to our Chianti Classico 2017 the score of @@@@+@@@/@@@@. (<https://www.lavinium.it/chianti-classico-collection-2019-ottimi-vini-ma-prezzo-di-ingresso-al-pubblico-azzardato/>)