

Chianti Classico

2016

Denomination: Chianti Classico DOCG, San Casciano in Val di Pesa (FI)

Grape Variety: 100% Sangiovese

Vineyard: Various blocks on the Cigliano di Sopra estate

Average Vine Age: 15 years

Soil Type: Sandy clay, rich in structure

Training System: Cordon-trained, spur-pruned

Planting density: 5000 vines/hectare

Average yield: 1.5kg/vine

Average Altitude: 260 metres above sea level

Fermentation: Spontaneous, with 21 days maceration in 30hl stainless steel tanks. After pressing, the lots were blended and malolactic fermentation took place in stainless steel tanks of 17hl.

Ageing: 15 months, part in stainless steel and part in French oak barrels. After bottling, the wine aged in bottle for at least six months.

Final Alcohol: 13.00%