



CHIANTI CLASSICO 2018

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

Grape Variety: 100% Sangiovese.

Alcohol: 13 % 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 (Alberese).

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

Production: Vintage 2018 started with an early budbreak with above average temperatures in March and April, followed by a rainy May. The good summer with sporadic rains and temperature in the average brought to the beginning of veraison at the end of July until the 20th of August. September was sunny with high temperature variation between day and night, this brought to a good aromatic and phenolic maturation. Sangiovese's harvest happened September 18th and from this vintage has been produced 1833 bottles.

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 2018 lasted for 25 days.

The free run and a small part of the press wine is so transferred French oak barrels, 20% new where the malolactic fermentation take place naturally. The ageing lasts for 14 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 brief period in steel tank before bottling.

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

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