



VALLEPICCIOLA
TOSCANA

Chianti Classico

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

DENOMINATION

Chianti Classico DOCG

AREA OF PRODUCTION

Pievasciata, Castelnuovo Berardenga (SI)

GRAPE VARIETY

Sangiovese 100%

ALTITUDE

380 - 440 m a.s.l.

VINEYARDS

Vineyards of Vallepicciola

TYPE OF SOIL

Limestone and clay with presence of marl and limestone

DENSITY OF VINES

5.000 vines/ha

TRAINING SYSTEM

Spurred cordon

HARVEST

Second decade of September, grapes from all the estate's Sangiovese vineyards; yield q/ha: 65

VINIFICATION

Alcoholic fermentation in temperature-controlled steel tanks, followed by 10 days of maceration in steel tanks. Malolactic fermentation in used French oak barrels

AGEING

Barrels for 10 months followed by a further 6-8 months in second pour barriques.

BOTTLE FINING

3 - 5 months

AGEING POTENTIAL

10 years

SERVING TEMPERATURE

18° - 20° C



TASTING NOTES

Pale ruby red, typical of the variety. On the nose red forest fruits, such as currants but also plums, violets and violets, accompanied by the unmistakable spiciness attributable to black pepper.



PAIRING

It goes perfectly with boards of cured meats and medium-aged cheeses, as well as with first courses with Tuscan meat sauce.

AVAILABILITY

350 ml
750 ml
1500 ml
3000 ml

VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

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