



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 Vallepiciola

## 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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