

INDICAZIONE GEOGRAFICA TIPICA

DENOMINATION

Igt Toscana

PRODUCTION AREA

Pievasciata, Castelnuovo Berardenga (SI)

GRAPES

100% Sangiovese

ALTITUDE

450 metres above sea level

VINEYARD

Fontanelle

SOIL TYPE

Limestone and clay with presence of marl and limestone

PLANTING DENSITY

5,000 plants per hectare

TRAINING SYSTEM

Spurred Cordon

VINTAGE

The seasonal trend of the 2021 vintage was quite regular. The rains during spring allowed a good vegetative development and provided an important water reserve, which supported the vines throughout the driest summer months. During spring, however, we noticed a slight inconsistency in the growth rates of the sprouts due to a few days of below-average temperatures after Easter, that has consequently stopped the vegetative development in the colder areas of Chianti Classico. Grapes' health was optimal. HARVEST

Harvested by hand, selecting the best Sangiovese grapes from the Fontanelle vineyard during the last week of September.

VINIFICATION

Alcoholic fermentation in cement at a controlled temperature of 22°C for 22 days, followed by 4 weeks of maceration. Malolactic fermentation in cement vats.

PRE-BOTTLING AGEING

Barriques 50% new for approximately 20 months.

BOTTLE AGEING

In concrete vats for 3 months and in the bottle for 6 months.

LONGEVITY

More than 25 years

| OTHER FORMATS | ALCOHOL | 14% Vol. |
|---------------|---------------------|-------------|
| 750 ml | TOTAL ACIDITY | 6 g/L |
| 3000 ml | PH | 3,36 |
| 6000 ml | NET DRY EXTRACT | 32 g/L |
| 12000 ml | SERVING TEMPERATURE | 18° - 20° C |







\bigcirc TASTING NOTES

Intense ruby red colour. On the nose it releases ripe cherry and redcurrant notes, chasing floral hints of violets with tobacco undertones. Elegant on the palate with a perfectly integrated tannic texture. Aftertaste with balsamic notes and very long finish.

Ψ4 PAIRING

This sophisticated Sangiovese goes perfectly with a succulent Florentine steak. It also goes well with pappardelle al ragù, stews and braised meats.

