



VALLEPICCIOLA



CHIANTI CLASSICO DOCG

Denomination: Chianti Classico DOCG

Area of production: Pievasciata, Castelnuovo Berardenga

Grapes variety: Sangiovese 100%

Height: 380/440 metres a.s.l.

Type of soil: Limestone and clay with presence of galestro and alberese

Yield per hectare: 6.5 tons

Plant density: 5,000 vines per hectare

Training system: Spurred Cordon and Guyot

Harvest: Second/ third decade of september, grapes coming from all Sangiovese vineyards of the property

Vinification: Alcoholic fermentation in small steel tanks under controlled temperature, maceration in steel for 10 days approximately; malolactic fermentation in oak barrels

Aging: In big barrels for 12-14 months

Bottle aging: 3-5 months

Tasting notes: Light ruby red color, ripe cherry and vanilla notes. Smooth and velvety tannins with a good persistence

Alcohol content: 14%