



# CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTINA

## 2020

**Denomination:**

Chianti Classico DOCG

**Area of production:**

Pievasciata, Castelnuovo Berardenga (SI), IT

**Grape variety:**

Sangiovese 100%

**Height:**

380/440 meters a.s.l.

**Vineyard:**

Vallepiciola estate

**Type of soil:**

Limestone and clay with presence of galestro and alberese

**Plant density:**

5,000 vines per hectare

**Training system:**

Spurred cordon and Guyot

**Vintage:**

A fairly cool spring was followed by a hot and long summer but with good temperature fluctuations between day and night (minimum temperatures were always contained in both July and August) allowing optimal completion of the grape ripening process. Also worth noting is the absence of water stress thanks to rains in June and September.

**Harvest:**

Second decade of September, grapes coming from all Sangiovese vineyards of the property; 6.5 tons of yield per hectare.

**Vinification:**

Alcoholic fermentation in steel tanks under controlled temperature, maceration in steel for 10 days approximately.

Malolactic fermentation in oak barrels.

**Aging:**

In big barrels (50 hl) for 12 months

**Bottle aging:**

3-5 months

**Longevity:**

10 years

Alcol: 14 % alc. by Vol.

Service temperatureo: 18°-20°C



**Available formats:**



**Tasting note:**

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

**Pairing:**

Great with hors d'oeuvres and platters of fresh cured meats and cheeses, it also accompanies well with first courses of meat sauce and grilled meats.