**CHIANTI CLASSICO**
**RISERVA**
**DOGC 2016**

**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 tons

**Plant density:** 5,000 vines per hectare

**Training system:** Spurred Cordon and Guyot

**Harvest:** End of September/first decade of October, grapes coming from all Sangiovese vineyards of the property

**Vinification:** Alcoholic fermentation in small steel tanks under controlled temperature, maceration in steel for 15 days approximately; malolactic fermentation in oak barrels.

**Aging:** In barriques, tonneaux big barrels for 18-20 months.

**Bottle aging:** 6 months

**Tasting notes:** Intense ruby red color with purple nuances, cherry, raspberry and vanilla notes. Elegant and silky tannins with a good persistence and a sapid finish.

**Technical notes**

<table>
<thead>
<tr>
<th>Bottled</th>
<th>March 2019</th>
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</thead>
<tbody>
<tr>
<td>Alcohol content</td>
<td>14.5 %</td>
</tr>
<tr>
<td>Total acidity</td>
<td>5.5 g/l</td>
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<tr>
<td>Extract</td>
<td>30 g/l</td>
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<tr>
<td>pH</td>
<td>3.51</td>
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