**Denomination:** Chianti Classico DOCG

**Area of production:** Pievasciata, Castelnuovo Berardenga

**Number of bottles:** 32,000

**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

**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 10 days approximately; malolactic fermentation in oak barrels.

**Aging:** In big barrels for 12 months approximately.

**Bottle aging:** 3 - 5 months

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

**Notes**

- **Bottled:** May 2018
- **Alcohol content:** 14.50 %
- **Total acidity:** 5.10 g/l
- **Extract:** 28.00 g/l
- **pH:** 3.50