



piemaggio



Appellation: Chianti Classico D.O.C.G.

Production area: (Le Fioraie) Castellina in Chianti (Siena)

Vintage: 2012

Grapes: Sangiovese 90%, Colorino, Canaiolo Ciliegiole 10%

Altitude: 350-480 mt above the sea level

Soil Composition: middle dough soil rich in mineral with galestro and alberese (Typical of this area).

Plant per hectare: 4800

Cultivation technique: Guyot

Vinification: Traditional in red with controlled temperature in steel tank, with skin maceration for around 25 days, pumping overs and delestages.

Fermentation temperature: 28-30 °C

Ageing: around 18 months with passages in concrete vats, in French oak casks of 25 HL and then in tonneaux.

Bottle age: Minimum 3 months

Service temperature: 16-18 °C

Tasting notes: This wine is the authentic interpretation of a Chianti Classico, with an intense ruby colour with burgundy reflects with the age. Pleasant notes of violet flowers and dry cherry on the nose. The taste is intense and persistent.

Serve with: Pasta dishes, typical Tuscan cold cuts, roasted meat and semi dried cheeses.

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