



piemaggio



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

Production area: (Fioraie) Castellina in Chianti

Vintage: 2010

Grapes: Sangiovese 90%, Colorino, Canaiolo and Ciliegiolo 10%

Altitude: 350-480 mt above the sea level

Soil composition: middle dough soil rich in mineral with Galestro and Alberese (Typical soil of this area).

Cultivation technique: Guyot.

Green harvest and selection of the best grapes inside a vineyard with great characteristics in terms of production and sun exposition.

Plant per hectare: 4800

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

Fermentation temperature: 28-30 °C

Ageing: around 36 months with passages in concrete vats, in French oak casks of 25 HL and then in tonneaux.

Bottle age: Minimum 3 months

Service temperature: 18 °C

Tasting notes: this wine is produced only in the best vintages. On the nose is intense, elegant, persistent with hints of berries and violets. On the palate has an intense structure and elegance with a great balance between tannins and acidity.

Serve with: Red meat, stew and dry cheeses.