

TECHNICAL SHEET

CHIANTI CLASSICO D.O.C.G.



GRAPE :	100% Sangiovese
SOIL :	Galestro made of argillaceous slate
ALTITUDE :	500 meters a.s.l.
TRAINING SYSTEM :	Guyot and Spurred Cordon
VINIFICATION :	<p>Grapes are manually harvested in small cases.</p> <p>Fermentation take place at 26 degrees celsius.</p> <p>Maceration lasts between 12 and 15 days.</p> <p>After racking the wine is aged for 10-12 months in large barrels of French and Slavonian oak.</p> <p>After bottling we further age the wine for 10 months before release</p>

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