

CHIANTI COLLI SENESI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



WINE CARD

Classification: Chianti Colli Senesi – DOCG

N. bottles produced on average: 55.000 bottles (first harvest)

Varieties: 95% Sangiovese – 5% Tuscan red grapes

Altitude: 350 – 450 m.s.l.m.

Exposure: Various

Type of soil: Stones with clay loam soil

Plant density: 5.200 plants per hectare

Cultivation method: The winery uses only organic products. We have adopted parcellar cultivation of the vineyards to control the differences between the various areas. The purpose is to produce a wine which is as natural as possible.

Harvest method: Manual collection in crates followed by optical machine sorting

Vinification: Fermentation takes place in stainless steel vats at a controlled temperature for 10-12 days; whilst the vinification happens using indigenous yeasts at maintained temperatures around 26 ° C. The goal is to extract the polyphenolic components with the highest quality (noble tannins). We minimize the mechanical stress of the grapes. No additives or use of biotechnology.

Aging: 6 months in stainless steel vats, followed by 3 months in bottle.