

CHIANTI COLLI SENESI DOCG



PRODUCER PROFILE

Estate owned by:
Unipol Assicurazioni S.p.a.
Winemaker: Riccardo Cotarella
Total acreage of vine: 447 (181 Ha)
Winery Production: 850,000 bts
Region: Toscana

TENUTE DEL CERRO

WINE DESCRIPTION

The Chianti DOCG designation applies to all Chianti wines other than those made from grapes grown in the Chianti Classico area. This appellation covers six specific sub-zones, such as Chianti Rufina and Chianti Colli Senesi, by far the largest of the sub-zones. It extends west and south of the classico zone and encompasses vineyards around San Gimignano, Montalcino and Montepulciano among others. The warmer microclimate of the southern part of Colli Senesi, enables producers to make relatively full-bodied Chianti wines. Fattoria del Cerro has 50 acres of these vineyards in the Chianti Colli Senesi appellation. Comprehensive in their diversity, the different expositions of the vineyards allow for a rigorous selection of the best grapes to make top quality wines.

TASTING NOTES

Vivid ruby red color, slight purplish hues. The bouquet on the nose is fruity with hints of wild black cherry, cherry and a delicate balsamic and herbal finish. On the palate it is soft and however full bodied with excellent persistence.

FOOD PAIRING

Best served with first course dishes, meat and mushroom sauces, veal stews and roast chicken.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Chianti Colli Senesi DOCG
Soil composition:	Pliocene origin, with shells, stones, and some clay content.
Training method:	Spurred cordon
Elevation:	350- 450 m a.s.l.
Vines/hectare:	3,300 (older vineyards); 5,000/Ha
Exposure:	South east
Age:	16-26 years
Harvest time:	End of September
First vintage:	1978
Production:	160,000 bottles

WINEMAKING & AGING

Varietal composition:	90% Sangiovese and 10% Merlot
Fermentation container:	Stainless steel tanks (7 days at 26 °C)
Maceration technique:	Daily pumping over/7 days
Type of aging container:	Slavonian big oak casks of 110 Hl
Length of aging before bottle:	3 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	0.2 g/l
Acidity:	5.04 g/L
Dry extract:	28.3 g/L

