

CHIANTI CLASSICO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Soil composition: marl
Training method: Guyot and spurred cordon
Elevation: 1,246 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South/South-East/South-West
Vines age: 12-14 years
Harvest time: September
First vintage: 2003
Production: 35,000 bottles



WINEMAKING & AGING

Varietal composition: 90% Sangiovese, 5% Merlot, 5% Cabernet Sauvignon

Fermentation

Container: concrete vats

Length: 7 days

Temperature: 82-86 °F

Maceration

Technique: on the skins

Length: 30 days

Aging

Container: barriques, 12hl barrels and 500l tonneaux

Wood: French oak

Length: 15 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: < 1.0 g/l

Acidity: 5.9 g/l



FOOD PAIRINGS

Ideal with grilled red meats, such as Bistecca Fiorentina, and semi- to well-aged cheeses.



TASTING NOTE

Bright ruby-red color.

The bouquet on the nose is intense, with rich cherry and red-berried aromas and leafy undertones.

On the palate, it is silky and balanced, with medium body, refined tannins, and a long, flavorful finish of blackberry and chocolate.

PRODUCER PROFILE

Estate owned by: Maurizia and Luca Di Napoli

Winemaker: Luca Di Napoli

Total land under vine: 42 ha

Winery production: 90,000 bts

Region: Tuscany (Italy)

