



PROPRIETÀ GATTESCHI  
- PODERE CIONA -  
GAIOLE IN CHIANTI



<b>Wine:</b>	Chianti Classico DOCG Annata
<b>Vintage:</b>	<b>2020</b>
<b>Alcohol:</b>	13,70%
<b>Total Acidity:</b>	5,76 g/lit
<b>Grape varietals:</b>	95% Sangiovese, 5% Merlot
<b>Soil:</b>	A mixture of quartz arenite (sandstone), clay schist and marl
<b>Altitude:</b>	490/625 meters above sea level
<b>Vine training:</b>	Horizontal double-spurred cordon & Guyot
<b>Vine density:</b>	Average of 5.000 plants per hectare
<b>Age of vines:</b>	20 e 10 years old (Sangiovese), 21 years old (Merlot)
<b>Average yields:</b>	1,3 kg per plant (Sangiovese), 1,1 kg (Merlot)
<b>Production:</b>	6.100 bottles
<b>Bottled:</b>	12 <sup>th</sup> June 2023
<b>Enologist:</b>	Dott.ssa Vincenza Folgheretti
<b>Agronomist:</b>	Dott. Marco Pierucci
<b>Winemaker:</b>	Lorenzo Gatteschi
<b>Vinification:</b>	Alcoholic fermentation within 10 days at controlled temperature in stainless steel 30 hl vats with natural yeasts. Extended post-fermentation maceration on the skins (about 35-40 days). Malolactic in stainless steel 30 hl vats.
<b>Cellaring:</b>	12-18 months in 20 hl and 30 hl vats, all French oak. Refined at least 6 months in bottle.
<b>Wine data:</b>	Colour: light ruby red Aroma: pleasant & fresh fragrance of red fruits and spices Palate: well-balanced and light, easy drinking
<b>Serving temp.:</b>	16-18°C (61-65°F). Uncork at least one hour before drinking.
<b>Food match:</b>	Pastas, fish, white & red meats, cheeses, traditional Tuscan cooking