

# Chianti Classico 2020 DOCG

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**Grape:** 100% Sangiovese

**Altitude:** 500m/ 1640ft

**Terrain:** Hilly

**Soil:** Clay and limestone

**Production Area:** 4.9 hectares

**Training system:** Spurred cordon

**Vinification:** Spontaneous fermentation with indigenous yeasts in stainless steel

**Aging:** 15 months minimum in 30hL *botti*

**Bottle aging:** Minimum 9 months

**Production:** 8,000 bottles

**ABV:** 14%

**Residual Sugar:** 0g/L

**Total Acidity:** 6.1 g/L

**SO<sub>2</sub>:** 115 mg/L

## Tasting Notes

The Chianti Classico is fresh and refined with fine-grained, well integrated tannins and an elegant structure. Notes of cranberry and ripe redcurrant are followed by clove and spice. Refined, yet approachable, with a lingering finish.

