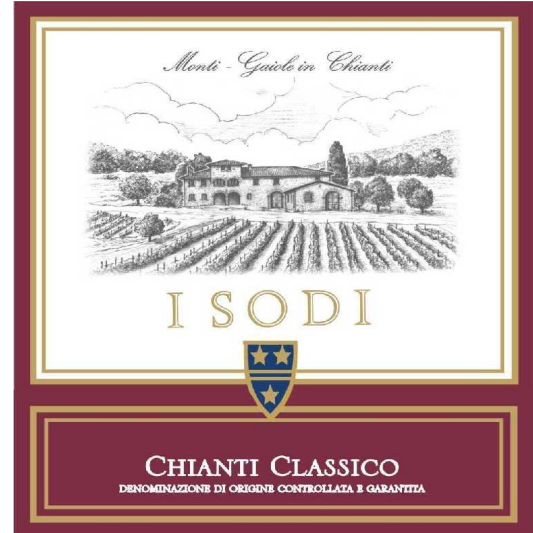


# I S O D I



## CHIANTI CLASSICO I SODI “Annata”


- **Farm location:** Northeast of Siena in the municipality of Gaiole in Chianti , the historical location for the production of *Chianti Classico* wine
- **Hectares of Vineyards:** 12 Ha of *Chianti Classico*
- **Provenance of the grapes:** All grapes from vines at our farm
- **Farming method(s):** Single Guyot and Unilateral Cordon
- **Production per hectare of vines:** Production circa 1,5 –1,8 kg/vine; 6500-7500 liters grapes/hectare
- **Median age of vines 30 years.** The farm is currently in the process of replacing vines with the first consideration being the biotype of our own Sangiovese in order not to sacrifice the singularity of the finished product. Of the ca. 12 hectares of vineyards on our farm, 90% are Sangiovese. The remainder are Canaiolo, another vine traditional of the district.
- **Altitude and exposure:** 400 metri above sea level, facing East-Southwest.
- **Soil:** Clay marl with elevated presence of galestro (shist) and albariza skeleton.
- **Vines per hectare:** 4.000 older plants, 5.300 new plants
- **Harvest:** the second ten days of October, in accordance with microclimactic conditions and the ripeness of the grapes.
- **Vines:** Sangiovese 93%, Canaiolo 7%
- **Wine-making:** Maceration 18-21 days. Controlled temperature of 28°-30° C.
- **Maturation:** 18 months, of which 12-14 in Oak Barrels of medium capacity and two months in stainless steel tanks. Refined in bottles for six months before release on the market.
- **Organoleptic characteristics:** Red ruby color, initial hints of “mammola” violet typical of Sangiovese. Excellent acidic-tannin balance with a slight aftertaste of wild liquorice.
- **Best served at temperature of:** between 18 and 20 °C to exalt the aromas
- **Perfect for serving with roasted game, and first courses with meat sauce**



LITRI 0.750  
AAT 07213860  
CHIANTI CLASSICO



*Monti Giochi in Chianti*



I SODI



CHIANTI CLASSICO  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
2006