

I S O D I



CHIANTI CLASSICO I SODI “Regular”

- Farm location: Northeast of Siena in the municipality of Gaiole in Chianti , the historical location for the production of *Chianti Classico* wine
- Farming method(s): 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 also currently in the process of replacing vines and enlarging vineyards preserving our own Sangiovese in order not to sacrifice the singularity of the finished product. About 90% of our vineyards Sangiovese vines. The remaining 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 (schists) and albariza skeleton.
- Vines per hectare: 4.000 older plants, 5.300 new plants
- Harvest: last part of September, 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 24°- 26° C.
- Maturation: 18 months, of which 16 in Oak Barrels of medium capacity and two months in stainless steel tanks. Refined in bottles for three 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.

