



# CHIANTI

## COLLI SENESI

### DOCG



#### DENOMINATION

Chianti Colli Senesi DOCG

#### VARIETY OF GRAPES

Sangiovese 100%

#### PRODUCTION AREA

San Gimignano

#### TYPE OF TERRAIN

Clay - Calcareous with presence of fossils

#### TOTAL AREA

4,5 Ha

#### PLANTING LAYOUT

2,70 x 0,80 mt

#### YEAR OF IMPLANT

1999/2014

#### STUMPS FOR HECTARE

4630

#### EXPOSURE ROWS

Nord - Sud

#### TYPE OF VINEYARD CULTIVATION

Guyot. This allows us to have more sparse bunches than, combined with careful attention manual work allows us to minimize treatments. The management of the vineyards is done with a certified organic system.

#### YIELD IN ONE HECTARE

About 8000kg

#### YIELD IN A STUMP

1,7 KG

#### CLONAL SELECTION

Clones Tea

#### HARVEST

Perfectly healthy bunches are harvested in the second and third decade of September, done by hand with small boxes containing about 15kg of grapes.

#### VINIFICATION

The grapes are de-stemmed. Fermentation of 20 days in natural cement tanks. Aging for 8 months in second passage Barrique and Tonneaux and 1 year in bottle.

#### ORGANOLEPTIC EXAMINATION

Ruby red wine.

Fruity nose with hints of raspberries. Round, fresh and fruity palate.