

CHIANTI CLASSICO

VAGGIOLATA 2012



ALTITUDE OF VINEYARDS: 550 METRI

VINEYARDS AREA: 4.00 HA

PLANTING DENSITY: 4.500 X HA

TRAINING SISTEM: GUYOT

GRAPES: 85% SANGIOVESE 10% CANAILOLO
5% MALVASIA NERA

QUANTITY OF GRAPES FOR PLANT: 1/1.2 KG

HARVEST-TIME: HALF OCTOBER

MANNER GRAPE-HARVESTING: MANUAL

WINE-MAKING: STEEL AND WOOD TANKS

ALCOHOLIC FERMENTATION: FOR ABOUT 20
DAYS

TEMPERATURE DI FERMENTATION: 26/28
DEGREE

AGEING: OAK BUTT OF SLAVONIA: 10 HL

AGEING'S TIME: 24 MONTHS

SHARPENING: IN BOTTLES FOR ABOUT 6
MONTHS

COUPLING: ROAST AND GAME