



## CHIANTI CLASSICO D.O.C.G.

FIRST VINTAGE	VARIETIES	VINEYARD	TRAINING SYSTEM
1973	100% Sangiovese	25 years-35 years 450-500m s.l.m Limestone and Clay	Guyot and Cordon spur Yield: 40 q/ha Planting Density: 5500-6000 vines per ha
<b>APPELLATION:</b> Chianti Classico DOCG			
<b>VINTAGE:</b> 2020			
<b>VINEYARD:</b> Gaiole in Chianti (SI). Certified Organic by ICEA			
<b>HARVEST:</b> September/October 2020. Picked by hand with two selections: in field and sorting vibrating table			
<b>WINEMAKING:</b> Separated by plots. Grapes are fermented in open concrete Nomblot tank. Macerated for about 15 days and pressed off			
<b>AGEING:</b> 11 month in old French tonneau. At least 3 month bottle aging			
<b>BOTTLING:</b> December 2021			
<b>PRODUCTION:</b> 45000 bt of 0,75 Lt, 300 bt of 1,50 Lt, 50bt of 3,00 Lt			
<b>ALCOL:</b> 13,00 %			
<b>CORK:</b> Trescases Bouchons – Tang – Riecine Selection 47-24			
<b>LABEL:</b> Arte Vino Studio, Officina Grafica			



## AWARDS

Chianti Classico DOCG		
2019	92 JS	
2018	92 JS	
2017	92 JS	
2016	94 JS	
2015	92 JS	
2013	91 JS	
2012	92 JS	
2011	91 JS	
2010	93 JS	
2008	90 JS	
1999	91 WS	
1997	90 WS	



The glass bottles used are light and have a low environmental impact.

The capsules and labels used for the bottles are recyclable and regenerable **Polynature** compliant with EU Directive 94/62/EC and certified by **CSI Recyclable Poly laminate**.

The boxes intended for packaging and transport are **PEFC** certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.