



CHIANTI CLASSICO RISERVA D.O.C.G.

FIRST VINTAGE	VARIETIES	VINEYARD	TRAINING SYSTEM
1975	100% Sangiovese	30 years-40 years 450-500m s.l.m Limestone and Clay	Guyot and Cordon spur Yield: 40 q/ha Planting Density: 5500-6000 vines per ha

APPELLATION:	Chianti Classico Riserva DOCG
VINTAGE:	2019
VINEYARD:	Gaiole in Chianti (SI). Certified Organic by ICEA
HARVEST:	September/October 2019. Picked by hand with two selections: in field and sorting vibrating table
WINEMAKING:	Separated by plots. Grapes are fermented in open concrete Nomblot tanks. Macerated for about 15 days and pressed off
AGEING:	24 month in a big Grenier cask. At least 3 month bottle aging
BOTTLING:	December 2021
PRODUCTION:	8000 bt of 0,75 Lt, 150 bt of 1,50 Lt
ALCOL:	13,50 %
CORK:	Trescases Bouchons – Superior Naturel – Riecine Selection 45-25
LABEL:	Arte Vino Studio, Officina Grafica



AWARDS

Chianti Classico Riserva DOCG			
2018	94 JS		
2017	93 WS	92 WA	93 JS
2016	93 WA	93 JS	
2015	92 WS	93 JS	🍷🍷🍷
2009	90 WS	92 JS	
2007	92 JS		
2005	90 WS		
2004	90 WS		
2001	91 WA		
2000	91 WA		
1999	91 WS	90 WA	🍷🍷🍷
1997	93 WS	92 JS	
1995	90 WS		
1988	🍷🍷🍷		
1986	🍷🍷🍷		



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.