

CHIANTI CLASSICO RISERVA D.O.C.G.

FIRST VINTAGE	VARIETIES	VINEYARD	TRAINING SYSTEM
1975	100% Sangiovese	450-500m s.l.m	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. Macereted 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 %

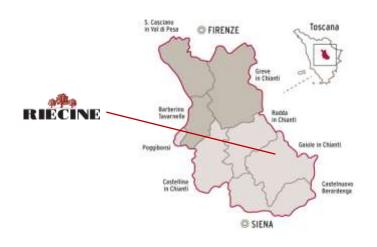
CORK: Trescases Bouchons – Superior Naturel – Riecine Selection 45-25

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	900				
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 <u>EU Directive</u> <u>94/62/EC</u> and certified by **CSI** <u>Recyclabe Polylaminate</u>.

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