



Wine Sheet
CHIANTI CLASSICO 2023
 D.O.C.G



<p>Vineyard</p> <p>25 years - 35 years 450-500 m above sea level. Limestone and clay. Guyot and spurred cord. Yield: 60 q/ha Plant density: 5500-6000 pl/ha</p>	<p>Grape variety</p> <p>100% Sangiovese</p>	<p>First Vintage</p> <p>1973</p>	
		<p>Alcohol</p> <p>14,50 %</p>	
	<p>Manual harvest</p> <p>September/October 2023. Hand-picked with two selections: in the vineyard and on a vibrating sorting table.</p>		
	<p>Vinification</p> <p>The grapes are harvested and selected by hand. Fermentation occurs with the whole grape, in non-vitrified Nombrot concrete tanks. Maceration lasts 15/20 days.</p>		

Aging process

11 months in old French oak tonneau and 3 months of refinement in bottle

Date of bottling

December 2024

Number of bottles

32730 bt to 0,75 Lt, 300 bt to 1,50 Lt, 50bt to 3,00 Lt

Cork


Lafitte Micro IT
 Selezione Riecine 45-24

Label

Arte Vino Studio e Officina Grafica



Awards

2022	92 James Suckling	92 Wine Enthusiast	92 Antonio Galloni
2021	93 James Suckling	91 Decanter	90 Antonio Galloni
2020	92 James Suckling	91 Wine Spectator	91 Decanter
2019	92 James Suckling	91 Decanter	
2018	92 James Suckling	99 Luca Gardini	90 Wine Enthusiast
2017	92 James Suckling		91 Decanter
2016	94 James Suckling	94 Decanter	96 Luca Gardini

The glass bottles used are lightweight and environmentally friendly. The capsules and labels used for the bottles are recyclable and regeneratable Polynatures compliant with EU Directive 94/62/EC and certified CSI Recyclabe Polylaminare. The packaging and transport boxes are PEFC certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.

