



## *Chianti Classico DOCG 2017*

*This is the winery's most historic wine, the first Viticcio label, made with a blend of Sangiovese grapes selected from our vineyards and rounded out with a small addition of Merlot.*

**Denomination:** Chianti Classico DOCG

**Grape varieties:** 98% Sangiovese, 2% Merlot

**First vintage produced:** 1965

**Production area:** Greve in Chianti

**Vineyard position:** 230-400 MASL with south southwest, northern, and southern exposure

**Soil:** clayey, with prevalent amounts of alberese and colombino stone

**Training system:** Guyot and spur-trained cordons

**Vineyard age and density:** 5-30 years; 4000-7000 plants per hectare

**Harvest:** manual, during the first week of September for Merlot and the second week for Sangiovese

**Vinification:** Alcoholic fermentation at 26-30°C in stainless steel and maceration for 10 days. Malolactic fermentation in stainless steel

**Aging:** in barriques of 225 and 300 l for 12 months and large Slavonian oak barrels for another 12 months

**Tasting notes:** Brilliant ruby red in color, on the nose this wine offers scents of red fruits, plums, and violets. Also evident are notes of blond tobacco, graphite, damp underbrush, and toasty notes. On the palate, it is pleasantly refreshing, with elegant and balanced tannins that leave a long finish of toasted and bitter cacao notes, which come from aging in wood. Will age well for eight years or more

**Alcohol:** 14.0%

**Production:** 70,000 bottles/year

**Format:** 0.75 l, 1.5 l, 3 l

