

Prunaio Chianti Classico DOCG Gran Selezione 2013

A Chianti Classico made unexpectedly in Super Tuscan style. This unique, complex wine is made from Sangiovese clones that were specially selected by the winery.

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2013 Vintage Report

The winter was mild and very rainy, and spring was late in coming, due to low March temperatures that caused the vines to flower irregularly and over a protracted time period. By the end of June, summer progressed on a regular schedule, with a dry climate and periodic waves of African heat. At the end of August, rainstorms lowered the average temperature and led to a notable diurnal temperature range, which in turn benefitted

the vines by allowing the grapes to accumulate a good polyphenolic concentration, while at the same time protecting their acidity. The grapes continued to ripen unevenly, however, even though September and October were excellent in terms of overall climate. In order to guarantee the best quality, all the vines and different varieties were harvested in at least two different sessions.

Denomination: Chianti Classico DOCG Gran Selezione

Grape variety: 100% Sangiovese Grosso

First vintage produced: 1985, as an IGT Toscana

Production area: Greve in Chianti

Vineyard position: two single vineyards at 300 and 430 MASL, with south-southeast, east, and west sun exposure

Vineyard management: biodynamic agriculture methods used since the vineyards' planting. The Sangiovese Grosso variety comes from a clonal or "massal" selection done in the early 1980s of Sangiovese vines growing in Montalcino.

Soil: prevalently alberese stone with some areas of schist-based galestro

Training system: Guyot

Vineyard age and density: 13 and 10 years; 6000 plants per hectare

Harvest: manual, beginning in the first week of October

Vinification: Alcoholic fermentation at 28-30°C in stainless steel and maceration for 25 days. Malolactic fermentation in wood.

Aging: in barriques of 225 and 500 l for 18 months and large Slavonian oak barrels for a further 6 months

Bottling and release: March 2016 and September 2016

Tasting notes: The wine is a dense ruby red in color. On the nose, refined aromas of ripe plum and iris mingle with the heady scents of truffle and graphite. On the palate, it is fresh, mineral, and concentrated with tannins that slowly, gradually build to an intense crescendo. Persistent and with a perfect nose-palate consistency, Prunaio is already drinking well but has the potential to be excellent after ten years or more years in the bottle

Alcohol: 14%

Production: 20,000 bottles/year

Format: 0.75 l, Magnum, and Double Magnum



FATTORIA VITICCIO SOCIETÀ UNIPERSONALE A.R.L.

Via San Cresci, 12/A - 50022 Greve in Chianti, Firenze - ITALIA | P. IVA 03962340489 | Tel +39 055 854210 - Fax +39 055 8544866 | info@viticcio.com
www.viticcio.com