



## Cafaggio

Chianti Classico DOCG



### REGION

Toscana

### VARIETY

Sangiovese. Vineyards located in Cafaggio, Conca d'Oro, Panzano in Chianti.

Exposure and altitude: South, South-East and South West; 1100 feet ASL (320 m ASL).

Soil composition: Silty-clay loam soil, originating from grey and olive green marl limestone and calcareous sandstone of "Argille Scagliose" (scaly clay) formation.

Cultivation method: Spurred cordon, Guyot.

Harvest: Manual harvesting of the grapes in late September and early October.

Vinification process: Alcoholic fermentation at controlled temperatures, breaking and soaking of the marc through pump-overs with air, spontaneous malolactic fermentation, maturation for 12 months in 65 hl Slavonian oak barrels, and bottle-aged for three months before sale.

### TASTING NOTES

Rounded profile, filled with cherry, raspberry and spice flavors. This is driven as much by the vivid acidity as the refined tannins, ending with elements of fruit, spice and mineral.