



Cafaggio

Chianti Classico Riserva 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 18 months in 65 hl Slavonian oak barrels, and bottle-aged for three months before sale.

TASTING NOTES

Silky, with nutty fruit and a hint of bitter chocolate character. Full-bodied, with fine tannins and a long finish.