



Cafaggio



Basilica Solatìo Chianti Classico Riserva DOCG

REGION

Toscana

VARIETY

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

Exposure and altitude: South, 1100 feet ASL (345 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.

Harvest: Manual harvesting of the grapes in early October.

Vinification process: Alcoholic fermentation at controlled temperatures in stainless steel tanks, breaking and soaking of the marc through manual pressing and pump-overs with air, long post-alcoholic maceration of the submerged caps, spontaneous malolactic fermentation, maturation for 24 months in medium-sized Slavonian oak barrels. Bottle-aged for six months before sale.

TASTING NOTES

Sweet black cherry, plum, leather, earth and black pepper aromas and flavors play off the solid structure in this maturing red. Stays vibrant and mouthwatering on the long, crisp finish.