

expressions of Italy's most fascinating wine regions and grape varieties
made by the country's leading winemakers (*enologi*)
in their favourite vineyards
released in very small numbers

CHIANTI CLASSICO DOCG
2017
by Cresti

GRAPE VARIETY Sangiovese 100%	REGION Toscana	COMUNE Castelnuovo Berardenga (SI)	VINEYARD PARCEL Vigna Montaperto
VINEYARD PARCEL SIZE 1.5 hectare	ALTITUDE 380 metres	SOIL Rich in limestone, calcareous rocks, clay layers, Galestro	EXPOSURE North West
AGE OF VINES 40-50 years	VINE DENSITY 4,500 per hectare	TRAINING Spurred cordon	HARVESTING/SORTING Manual
PRESSING Soft, once a day during first 20 days; every three days thereafter; destemmed grapes	MACERATION One month, half of grapes in <i>Orcio</i> (5HL), half in wood (used, 15HL)	FERMENTATION Six months, on skins and lees, half of grapes in <i>Orcio</i> (5HL), half in wood (used, 15HL), below 29°C	AGEING 6 months in concrete (15HL), 18 months in <i>tonneaux</i> (new, 5HL)
PRODUCTION 2,000 bottles Certified organic	ABV 14%	pH 3.40	RS <1 g/l
TA 5.52 g/l	VA 0.65 g/l	TSO ₂ 95 mg/l	FSO ₂ 18 mg/l