



Appellation of the wine	CHIANTI COLLI FIORENTINI D.O.C.G
Vintage	RESERVE 2006 – Lotto 608
Grapes composition	Sangiovese- Canaiolo – Colorino – Merlot - Syrah
Vineyard's exposure	Sud – Est Nord – Ovest
Elevation	220 – 330 m above sea level
Type of soil	Sandy loam with alluvial gravel
Trellis system	Unilateral cordon with cordon arm 50 cm
Planting density n° plants/acre	3.700 - 5.000 and 6000 Syrah
Age of vineyards	5 – 32 years
Cropload	1,300 – 1,600
Harvest	September / October
Alcohol percentage	13,5
Grams of sugar per liter	2,2
Grams of acidity per liter	5,2
Winemaking	Traditional with pumping over and delestage
Ageing in wood	30% in cement vats – 70% in second and third passage barriques , and in 27 HI casks
Stabilization of the product	Fining and filtration
Ageing in bottle months n°	8
Annual median production of bottles n°	20.000
Colour	Deep ruby with purple reflection
Smell	Intensy fruity and fresh , typical of Chianti's grapes with smell of flowers and red ripe fruits
Taste	Fresh , balanced , great softness , persistent and tasty