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| Appellation of the wine | CHIANTI COLLI FIORENTINI D.O.C.G |
| Vintage | RESERVE 2008 |
| Grapes composition | Sangiovese – 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 for Syrah |
| Age of vineyards | 8 – 18 years |
| Cropload | 1,300 – 1,600 |
| Harvest | September / October |
| Alcohol percentage | 14 |
| Grams of sugar per liter | 2,4 |
| Grams of acidity per liter | 4,7 |
| Winemaking | Fermented in stainless steel tanks with pumping over and delestage |
| Ageing in wood | 70% in second and third passage barriques , 30% in 27 HI casks |
| Stabilization of the product | Fining and filtration |
| Ageing in bottle months n° | 8 |
| Annual median production of bottles n° | 5.000 |
| 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 |