



<b>Appellation of the wine</b>	<b>CHIANTI RESERVA D.O.C.G</b>
<b>Vintage</b>	<b>2005 – Lotto 508</b>
<b>Grapes composition</b>	Sangiovese- Canaiolo– Colorino
<b>Vineyard's exposure</b>	Sud – Est Nord – Ovest
<b>Elevation</b>	220 – 330 m above sea level
<b>Type of soil</b>	Sandy loam with alluvial gravel
<b>Trellis system</b>	Unilateral cordon with cordon arm 50 cm
<b>Planting density n° plants/acre</b>	3.700 - 5.000
<b>Age of vineyards</b>	8 – 35 years
<b>Cropload</b>	1,300 – 1,600
<b>Harvest</b>	September / October
<b>Alcohol percentage</b>	13,0
<b>Grams of sugar per litre</b>	2,2
<b>Grams of acidity per litre</b>	5,2
<b>Winemaking</b>	Traditional with pumping over and delestage for 7 – 9 days
<b>Ageing in wood</b>	30% in 27 hl casks – 70% in barriques of 3° passage and in cask of 27 Hl.
<b>Stabilization of the product</b>	Fining and filtration
<b>Ageing in bottle months n°</b>	10
<b>Annual median production of bottles n°</b>	15.000
<b>Colour</b>	Ruby with violet reflex
<b>Smell</b>	Intense fruity with typical note of cherry and red ripe fruits
<b>Taste</b>	Equilibrated , balanced with fresh flavours, so long and sapid.

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