

GRANAIO

Chianti Classico DOCG 2012



- Grapes:** 90% sangiovese grosso and 10% complementary varieties
- Vineyards:** selected parcels on the splendid hills of Castellina, in the Sienese part of the classic zone, at 300-400 metres altitude; the vines are trained by the spalliera system (Guyot and cordone speronato) on well exposed ground of a very varied nature (alberese, marl, clay, Pliocene conglomerates, alluvial materials...) and with restricted yields per hectare.
- Vinification and ageing:** the grapes, picked by hand after the first week of October, are vinified by the red wine method, with 15 days maceration and frequent remontages. Following the temperature-controlled fermentation (25°C), the ageing for a year in French oak casks contributes balance and softness.
- Wine:** has a bright, ruby red colour; an intense and complex perfume, with strong, fruity notes (fruits of the forest, ripe grapes) and elegant touches of vanilla, irises and violets; a dry, well-defined and pleasing flavour, soft but well-structured, with a clean aftertaste of preserves and almonds.
- Analytical details:** alcohol 13.60 %; total acidity 5.15 g/l; pH 3.35; sugar 3.30 g/l; extract 29.00 g/l.

Optimum keeping: 6-8 years in bottles stored horizontally in cool, dark conditions.

Food matches: roast meats, game and cheeses.

Serving temperature: 18-20°C.

...in locality of Granaio, in Chianti Classico, there are a picturesque village and a magnificent wood of cypresses.

