



Chianti Classico DOCG 2017

This is the winery's most historic wine, the first Viticcio label, made with a blend of Sangiovese grapes selected from our vineyards and rounded out with a small addition of Merlot.

Denomination: Chianti Classico DOCG

Grape varieties: 98% Sangiovese, 2% Merlot

First vintage produced: 1965

Production area: Greve in Chianti

Vineyard position: 230-400 MASL with south southwest, northern, and southern exposure

Soil: clayey, with prevalent amounts of alberese and colombino stone

Training system: Guyot and spur-trained cordons

Vineyard age and density: 5-30 years; 4000-7000 plants per hectare

Harvest: manual, during the first week of September for Merlot and the second week for Sangiovese

Vinification: Alcoholic fermentation at 26-30°C in stainless steel and maceration for 10 days. Malolactic fermentation in stainless steel

Aging: in barriques of 225 and 300 l for 12 months and large Slavonian oak barrels for another 12 months

Tasting notes: Brilliant ruby red in color, on the nose this wine offers scents of red fruits, plums, and violets. Also evident are notes of blond tobacco, graphite, damp underbrush, and toasty notes. On the palate, it is pleasantly refreshing, with elegant and balanced tannins that leave a long finish of toasted and bitter cacao notes, which come from aging in wood. Will age well for eight years or more

Alcohol: 14.0%

Production: 70,000 bottles/year

Format: 0.75 l, 1.5 l, 3 l

