

Chianti Colli Senesi DOCG

Grapes	Sangiovese
Alcohol	13,5% vol.
Totale acidity	5,50 gr./lt.
Location of vineyard	Monteaperti – 230 m above sea level – South/east exposure
Type of cultivar	Double Guyot/Cordon de Royat
Number of plants for hectar	2700-3000 plants
Harvest	hand-picked
Sugar at the time of harvest	200 - 230 gr./lt.
Fermentation temperature	28°/30° Centigrade
Maceration Time	15 days
Ageing	8 months in barriques 3 months in bottles
Production	20.000 bottles

