

Fontalpino Chianti Classico DOCG

Grapes	10% varietals in compliance with the current production methods
Alcohol	13,5% vol.
Totale acidity	5,50 gr./lt.
Location of vineyard	San Piero, Cerreto, Castelnuovo Berardenga – 350 m above sea level – South/east
Type of cultivar	Doouble Guyot/Cordon de Royat
Number of plants for hectar	2700-6000 plants
Harvest	hand-picked
Sugar at the time of harvest	200 - 230 gr./lt.
Fermentation temperature	28°/30° C
Maceration Time	15 days
Ageing	12 months in barrels
Production	50.000 bottles

