

CAMPONI CHIANTI CLASSICO RISERVA DOCG 2017



Blend	Sangiovese 100%
Altitude	300 mt a.s.l.
Exposure	South-West
Soil	Medium texture, Alberese based, stony slightly clayey
Pruning system	Double tuscan Guyot
Density	1000 plants/ha
Age of vineyard	50 years old
Crop Yeld/ha	2,5 t.
Harvest	The grapes, from our oldest vineyard called "Camponi", are harvested in the first days of October, by hand.
Alcool	15%
Vinification	Alcoholic fermentation and post-fermentation maceration on the skins take place in stainless steel tanks at controlled temperature (28-30°C) for a period of about 30 days. Malolactic fermentation happens spontaneously between November and December.
Barrel Ageing	Slavonian oak casks with medium capacity (25hl) for 14 – 18 months
Bottle Ageing	For 6 months at least
Wine profile	Deep ruby red. Complex, intense aromas with nuanced fruity notes (ripe plum, cherry and undergrowth products) and more pronounced spicy notes (tobacco). Excellent structure, sweet and ripe tannins well evident together with a discreet acidity. Good sapidity and excellent final persistence.
Best combined with	Roast meats and semi-ripe cheeses. Meditation
Temperature of service	18°C
Annual production	3.000 bottles



90 points



88 points



89 points

falstaff
90 points



94 points

