

CHIANTI

CHIANTI D.O.C.G. "IL SOSSO"


IL SOSSO
Famiglia Ravaglioli



Mixed Varieties

There is a strong predominance of Sangiovese integrated with native varieties such as Canaiolo and Colorino and possible additions of other complementary vines depending on the year.



Vineyards Location

Midsized hill 150-200 mt above sea level



Soil

Medium textured with layers of loam, volcanic tuff and clay.



Training System

Simple Guyot



Density of Planting

4.700 vines per hectare in new plantings
3.000 vines per hectare in old plantings



Microclimate

Optimum microclimate conditions with significant differences in temperature between day and night, ideal for the development and maintenance of coloring and aromatic substances.



Wine Production

Not over than 60 hl/ha



Harvest

By hand with bunches of grapes selected on the basis of ripeness. Different varieties are harvested separately.



Wine Making and Maturations

Fermentation performed under controlled temperature (25-26°C) in stainless steel vats, with frequent pumping over and *déléstage* (rack and return). Maceration is for a minimum of 12 days. Maturation in bottle: at least 2 months. The wine is marketed approximately 8 months after the harvest.



Tasting Notes

Its full and concentrated ruby red colour is immediately appreciated at the sight, harmonious taste, dry, full-bodied, slightly tannic which softens out with time. On the nose the aroma is complex and releases intense hints of red fruits, cherry and blackberry.



Recommended Serving Temperature

16-18°C



Food Pairing

Typical tuscan first dishes such as *pici*, *pappardelle*, *polenta*; cold cuts, mature cheeses, and in general it perfectly pairs with simple dishes.

