



# CHIANTI

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

*Chianti has always been one of the top Tuscan wines and it is suitable for all occasions. It is produced with typical varieties of this area such as Sangiovese, Canaiolo and Colorino and made according to traditional methods. Our Chianti perfectly interprets the territory from which it comes. Although it is a fresh and young wine it can be considered well structured, and its aromas are extremely vivacious and balanced.*



An intense ruby red colour and vivacious, harmonious taste, dry, full-bodied, slightly tannic which softens out with time. Soft and velvety, intensely heady and with an elegant aroma.

**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:** Spurred Cordon, 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:** Maximum of 60 Hl/Ha

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

**WINE-MAKING AND MATURATION:** Fermentation performed under controlled temperature (27°C) in medium capacity (120 HL) 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.

**SERVING TEMPERATURE:** 16-18°C

**FOOD PAIRING:** Typical Tuscan dishes such as pici, pappardelle, polenta; cold cuts, mature cheeses, game in general and red meat.

