



PRODUCER PROFILE

Estate owned by:
Renato Spanu and Nadia Betti
Winemaker: Enrico Paternoster
Total acreage of vine: 29 (12 Ha)
Winery Production: 50,000 bts
Region: Toscana

CHIANTI COLLI SENESI DOCG

WINE DESCRIPTION

Custodians of the classic style of making Chianti Colli Senesi, only native varietals are used to make this drinkable wine. In accordance with tradition, all three varietals are vinified together instead of being blended after vinification.

TASTING NOTES

Deep ruby red color. Nose with medium complexity, hints of red fruits, flowers, spices and minerals. Good structure; balanced, fresh and persistent sip.

FOOD PAIRING

Ideal with pasta dishes, red meats, cold cuts and medium-aged cheeses

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	DOCG Chianti Classico
Vineyard size:	5 Ha
Soil composition:	Pliocene clayey soil with intrusion of calcareous sand
Training method:	Guyot, spur-pruning system
Elevation:	280 m a.s.l.
Vines/hectare:	2,800- 5,000/Ha
Exposure:	South East
Age:	30 years
Harvest time:	Early October
First vintage:	1995
Production:	30,000 bottles

WINEMAKING & AGING

Varietal composition:	Sangiovese 95%, Canaiolo nero 3%, Malvasia bianca and Trebbiano 2%
Fermentation container:	Stainless steel tanks (14 days at 26 °C)
Maceration technique:	14 days on the skins
Type of aging container:	Stainless steel vats of 40 Hland French oak barriques (2nd passage)
Length of aging before bottle:	14 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	< 1.0 g/l
Acidity:	6 g/L
Dry extract:	28.4 g/L

