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### Chianti DOCG - cl 75

Chianti is a well-known wine and one of the main symbols of the great Italian winemaking tradition. With the trademark Acino d'Oro, Bottega offers a niche product which satisfies even the most demanding palates.



**Production Area:** Chianti Hills (Tuscany), Italy

**Vine:** Sangiovese, Cabernet, Merlot

**Plants per Hectare:** 4000

**Training System:** Spurred cordon

**Harvest Period:** First decade of October

**Yield per Hectare:** 65 q/Ha

#### Characteristics:

##### Production Area

- > Chianti Classico area is located between Florence and Siena. Chianti DOCG is produced near Gaiole, at around 300 mt a.s.l.. Thanks to this elevation, vineyards enjoy better ventilation, reducing illnesses and the risk of over-ripeness, leading to excellent quality grapes.
- > The continental climate, mitigated by the proximity of the sea, is characterized by mild winters and hot, dry summers with sharp day-to-night temperature excursion.
- > The soil is rich in limestone, particularly alberese (good for tannicity and structure) and galestro (making the wine elegant and suitable for aging).

##### Production Process

- > Grapes are hand-picked, pressed and destemmed.
- > Fermentation takes place in steel tanks vats at a controlled temperature, with the addition of selected yeasts, with maceration that lasts 10-12 days and daily pump-overs. The process of "pumping over" involves breaking the cap of the skin formed on top of the vats during fermentation. The purposes of "pumping over" are:
  - > Dissolving substances contained in the skin into the must;
  - > Aerating the must to favor the proliferation of yeasts;
  - > Cooling the fermenting must.
- > After this process, the skins are separated from the must.
- > The wine is then naturally stabilized and aged in the bottle for nearly 3 months to allow for a rebalancing of its different components.





### Organoleptic Characteristics:

**Color and Appearance:** Intense ruby red.

**Bouquet:** Characteristic, complex, with notes of ripe black berries like blueberry, blackberry and currant.

**Taste:** Vinous, with a good structure, it is harmonic and balanced, slightly tannic, with a pleasantly intense finish.

### Chemical Characteristics:

**ABV:** 12,5%

**Sugar, g/l:** <2

**Total Acidity, g/l:** 5,00-6,50

**Serving Temperature:** 16-18 °C

**Serving Suggestions:** It is a perfect match with red or white grilled meat (beef, pork or chicken), with first courses with ragù sauce, but also with soups, risotto, vegetables and pasta (particularly with baked pasta like lasagne).

**Enjoy it within:** 24-36 months.



**Recommended Glass:** Balloon.