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### Chianti Classico DOCG Gallo Nero - 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, Merlot, Cabernet sauvignon

**Plants per Hectare:** 4000

**Training System:** Spurred cordon

**Harvest Period:** Beginning of October

**Yield per Hectare:** 80 q/Ha

#### Characteristics:

##### Production Area

- > Chianti Classico area is located between Florence and Siena.
- > Thanks to the elevation of this hilly area, vineyards enjoy better ventilation, reducing illnesses and the risk of over-ripeness, which would give the grapes a hint of cooked fruit.
- > 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 not very deep, featuring clay, sand and stones.

##### Production Process

- > Grapes are picked, pressed and destemmed.
- > Fermentation takes place in steel tanks vats at a controlled temperature with maceration that lasts 18-20 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 and the malolactic fermentation takes place.
- > The wine thus becomes smoother and develops more complex aromas.
- > The wine is then naturally cold stabilized and aged in barriques for 3 to 6 months, depending on the years.
- > Aging brings a more rounded and softer character to the wine, stabilizing its color and enriching its bouquet. According to wine regulations, Chianti Classico DOCG Bottega, is released on the market only starting from 1<sup>st</sup> October of the year after the harvest.





### Organoleptic Characteristics:

**Color and Appearance:** Intense ruby red with garnet tinges.

**Bouquet:** Characteristic, intense and persistent. It is characterized by floral (violet), fruity (especially berries) and spicy (primarily nutmeg) notes.

**Taste:** Dry, sapid, full, harmonious and elegant, characterized by a light tannicity which fades over time.

### Chemical Characteristics:

**ABV:** 13,5%

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

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

**Serving Temperature:** 16-18 °C

**Serving Suggestions:** Perfect with roasts, poultry, hare, grilled red meat and mature cheeses.

**Enjoy it within:** 3 years.



**Recommended Glass:** Balloon.

## Awards

**16/20 Points - Selection 3 sterne -**  
Selection magazine - Germany (2005) VTG  
2002

**Commended Award - International Wine &  
Spirit Competition - UK (2004) VTG 2000**

