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Chianti Classico Riserva 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: 5000
Training System: Spurred cordon
Harvest Period: mid-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 9 to 12 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, the aging period should last a minimum of 24 months, of which at least 3 should be spent in the bottle.





Organoleptic Characteristics:

Color and Appearance: Intense ruby red with garnet tinges.

Bouquet: Fine but complex and intense bouquet, starting with floral notes (mainly violet), developing into ripe fruity and vanilla bean notes, to finish with balsamic notes and hints of licorice.

Taste: Captivating, soft and velvety, it is soft and elegant on the palate, rich in noble tannins, with a high persistence to taste and a pleasant final smoothness.

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 red meat roasts, game and great cheeses (above all, seasoned pecorino).

Enjoy it within: 3 years.



Recommended Glass: Balloon.

Awards

Gold Medal - Berliner Wine Trophy - Germany (2018) - VTG 2014

Gold Medal - Mundus Vini - Germany (2009) VTG 2004

Bollino Città di Urbino Patrimonio dell'Unesco - 1° Premio di vino in Divo - Italy (2010) VTG 2006

