

# CAMPONI CHIANTI CLASSICO RISERVA DOCG



<b>Blend</b>	Sangiovese 85%, Malvasia nera + Canaiolo + Ciliegiolo 15%
<b>Altitude</b>	300 mt a.s.l.
<b>Exposure</b>	South-West
<b>Soil</b>	Medium texture, Alberese based, stony slightly clayey
<b>Pruning system</b>	Double tuscan Guyot
<b>Density</b>	1000 plants/ha
<b>Age of vineyard</b>	50 years old
<b>Crop Yield/ha</b>	2,5 t.
<b>Harvest</b>	The grapes, from our oldest vineyard called “Camponi”, are harvested in the first days of October, by hand.
<b>Alcool</b>	15%
<b>Vinification</b>	Alcoholic fermentation and post-fermentation maceration on the skins take place in stainless steel tanks at controlled temperature (28-30°C) for a period of about 30 days. Malolactic fermentation happens spontaneously between November and December.
<b>Barrel Ageing</b>	Slavonian oak casks with medium capacity (25hl) for 18 – 24 months
<b>Bottle Ageing</b>	For 12 months at least
<b>Wine profile</b>	Deep ruby red. Complex, intense aromas with nuanced fruity notes (ripe plum, cherry and undergrowth products) and more pronounced spicy notes (tobacco). Excellent structure, sweet and ripe tannins well evident together with a discreet acidity. Good sapidity and excellent final persistence.
<b>Best combined with</b>	Roast meats and semi-ripe cheeses. Meditation
<b>Temperature of service</b>	18°C
<b>Annual production</b>	3.000 bottles

