



## *Chianti Classico DOCG 2022*

*This is the winery's most historic wine, the first Viticcio label, made with a blend of Sangiovese grapes selected from our vineyards and rounded out with a small addition of Merlot.*

**Denomination:** Chianti Classico DOCG

**Grape varieties:** 95% Sangiovese, 5% Merlot

**First vintage produced:** 1965

**Production area:** Greve in Chianti

**Vineyard position:** 30 MASL 230-400 MASL with south southwest, northern, and southern exposure

**Vineyard management:** Organic

**Soil:** clayey, with prevalent amounts of alberese and colombino stone

**Training system:** Guyot and spur-trained cordons

**Vineyard age and density:** 6-31 years; 4000-7000 plants per hectare

**Harvest:** manual

**Vinification:** Alcoholic fermentation at 26-30°C in stainless steel and maceration for 15 days. Malolactic fermentation in stainless steel

**Aging:** in barriques of 225 and 300 l for 12 months and large Slavonian oak barrels for 12 months

**Tasting notes:** Brilliant ruby red in color, on the nose this wine offers scents of red fruits, plums, and violets. Also evident are notes of blond tobacco, graphite, damp underbrush, and toasty notes. On the palate, it is pleasantly refreshing, with elegant and balanced tannins that leave a long finish of toasted and bitter cacao notes, which come from aging in wood.

**Alcohol:** 14%

**Production:** 80,000 bottles/year

**Format:** 0.75 l, Magnum and Double Magnum

