



Dal 1256

“Vigna Casi” Chianti Classico Riserva Docg



Varietal: *Sangiovese and other red grape varieties*

Vineyard: *Casi (400 meters above sea level)*

Year vineyard planted: *Between 1990 and 1995*

Vines per hectare: *5.000*

Average yield per hectare: *5 tons*

Training method: *Spurred cordon and Alberello*

Vinification: *Grapes are harvested by hand after a bunch selection in the vineyard. Stems are removed and grapes are soft pressed. The must obtained undergoes spontaneous alcoholic fermentation in 53 Hl wooden casks. Once the fermentation is finished, the wine will be kept in contact with the skins for 20-25 days before it is introduced into cement vats for malolactic fermentation.*

Aging: *50% of the wine spends 18 months in Slavonian oak barrels and the remaining 50% is aged in 225 lt barrels.*

Tasting notes: *Bright purple, with the tendency to develop garnet hues with the aging. Attractive aromas of violet, cherries and berries matched with pleasant spicy notes, round and velvety, very elegant, sustained by thick but non-aggressive tannins. Long and intense finish.*