

CHIANTI CLASSICO DOCG

RISERVA *in*

VINTAGE:

2016

CLASSIFICATION:

Chianti Classico DOCG Riserva

PRODUCTION AREA:

Located in Castelnuovo Berardenga near Siena, in the Southern end of the Chianti Classico zone, Castell'in Villa is one of the oldest estates. The domaine comprises 736 acres, 123 of which are vineyards; 65 acres are dedicated to olive groves. The vineyards extend over eight different sites, reflecting the diversity of the Tuscan countryside in soil types and microclimates

FIRST VINTAGE:

1971

VINEYARDS:

- Different exposure
- Altitude: between 300-360 m asl
- Vines 20-30 years old
- Spurred cordon and guyot vines

SOIL:

Alluvial soil with pebbles and a mixture of lime, clay and sand

GRAPE VARIETIES:

100% Sangiovese selected from our best vineyards



HARVEST:

Hand harvest between the second half of September and early October

VINIFICATION AND AGEING:

- Natural Fermentation with controlled temperature in stainless tanks for 20-30 days
- Aged 36-42 months in big barrels of Slavonian oak
- Subsequently bottled without filtration and refined for at least a further 12 months in bottles

TECHNICAL INFORMATION:

ALCOHOL CONTENT:

13,50 % vol

ACIDITY:

6,40 g/l

BOTTLE SIZE:

750 ml - 1500 ml

PACKAGING:

Magnum in single wood cases
Wooden cases of 6 bottles 750ml
Wooden cases of 3 bottles 750ml

AVERAGE ANNUAL PRODUCTION:

Approx 10000 bt.



Castell'in Villa

in PUREZZA, in PACE, in COMPAGNIA.

CASTELL'IN VILLA S.P.A.

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