

CHIANTI CLASSICO DOCG RISERVA

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 to 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 Slavonian and French oak barrels
- Bottled without filtration and refined for at least 12 months in bottle.

TECHNICAL INFORMATION:

BOTTLE SIZE:

750 ml - 1500 ml

PACKAGING:

6 bottles case

AVERAGE ANNUAL PRODUCTION:

7000 bt.



Castell'in Villa

in PUREZZA, in PACE, in COMPAGNIA.

CASTELL'IN VILLA S.P.A.

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