

CHIANTI CLASSICO DOCG

CLASSIFICATION:

Chianti Classico DOCG

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; 64 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

VINEYARDS:

- Different exposures
- Altitude between 230 and 360m asl
- Vines 10 to 20 years old
- Spurred cordon and guyot vines

SOIL:

Alluvial soil with pebbles and sand

GRAPE VARIETIES:

100% Sangiovese

HARVEST:

Hand harvested at the end of September

AVERAGE YIELD:

50 Ql/ ha



VINIFICATION AND AGEING:

- Natural fermentation at controlled temperature in stainless steel tanks for 25-28 days
- Then aged in large Slavonian and French oak barrels for 24-30 months.
- Bottled without filtration and aged for at least 6 more months in bottle.

TECHNICAL INFORMATION:

BOTTLE SIZE:

750 ml

PACKAGING:

6/12 bottles case

AVERAGE ANNUAL PRODUCTION:

100.0000 bt.



Castell'in Villa

in PUREZZA, in PACE, in COMPAGNIA.

CASTELL'IN VILLA S.P.A.

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