



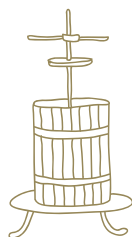
WINEMAKING:



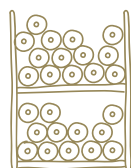
The grapes are hand picked in 10kg plastic boxes then further selected by hand on the sorting table.



Maceration lasts for 12 days at a controlled temperature of 25°C, with frequent pumping over of the must.



Gentle pressing and further aging in small oak barrels of 5 Hl for 12 months.



A further 6 months aging in stainless steel barrels and then another 12 months in the bottle.

BOTTLING: during the waning moons of June and July.

PRODUCTION: 12.000 bottles.



CHIANTI COLLI SENESI RISERVA D.O.P.

THE VINEYARD: “vigneto del mezzogiorno” and “vigneto della mattina”.

BLEND: Sangiovese 90%, Syrah 10%.

AGE OF THE VINES: 10-20 years.

ORIENTATION OF THE VINES: south-east/west.

SOIL TYPE: sand (79%), clay (15%) and light loam (6%).

DENSITY OF PLANTING: 5.000 per ha.

HEIGHT ABOVE SEA LEVEL : 335-365 meters above sea level

PER HECTARE YIELD: 45 Hl/Ha. **HOLISTIC AGRICULTURAL PRACTICE.**

GRAPEJUICE GROUP

WINE IMPORTER

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