

Istine

TECHNICAL SHEET

CHIANTI CLASSICO DOCG



GRAPE VARIETY: Sangiovese

VINEYARD: grapes come mostly from our vineyards Istine (Radda in Chianti), Casanova dell'Aia (Radda in Chianti) and Cavarchione (Gaiole in Chianti), but in small part also from our vineyards Tibuca and Le Noci

PRODUCTION AREA: from different vineyards for a total surface of 21 ha

ALTITUDE: average 500 m a.s.l.

SOIL: rich in skeleton with alternating marly limestones (Alberese and Galestro) and variable percentages of clay

EXPOSURE: different exposures

PLANTING DENSITY: 5.000 vines/ha

VINEYARD MANAGEMENT: Organic Certified

PRUNING SYSTEM: Guyot

HARVESTING METHOD: manually

ALCOHOLIC FERMENTATION: 15 to 20 days in concrete and stainless steel tanks at a controlled temperature (max 28°C)

MACERATION ON THE SKINS: 3-8 weeks

MALOLACTIC FERMENTATION: in concrete and stainless steel tanks

MATURATION: 12 months in 10hl, 20hl and 40hl Slavonian oak casks and barrels, partially aged in concrete tanks

AVERAGE PRODUCTION: 60.000 bottles

SIZE: 500 ml, 750 ml, 1500 ml

FIRST VINTAGE: 2009

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