

# Istine

TECHNICAL SHEET

## LEVIGNE CHIANTI CLASSICO RISERVA DOCG



**GRAPE VARIETY:** Sangiovese

**VINEYARD:** grapes are harvested and highly selected in our vineyards ISTINE (Radda in Chianti), CASANOVA DELL'AIA (Radda in Chianti) and CAVARCHIONE (Gaiole in Chianti)

**PRODUCTION AREA:** from different vineyards for a total surface of 15 ha

**ALTITUDE:** 480-500 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

**VINIFICATION:** after the vinification in separate tanks for each vineyard, about 1 year later, we select the quantities destined to be bottled as our Crus (Vigna Istine, Vigna Casanova dell'Aia and Vigna Cavarchione) and those destined to become Riserva Levigne, which therefore represents the best expression of every specific vintage

**ALCOHOLIC FERMENTATION:** around 15 days in concrete tanks at a controlled temperature (max 26°C)

**MACERATION ON THE SKINS:** submerged cap maceration for 45 days in concrete tanks at a controlled temperature (max 26°C)

**MALOLACTIC FERMENTATION:** in concrete tanks

**MATURATION:** the single vineyards wines are firstly aged separately for 12 months in 20hl Slavonian oak casks, then, once blended, they age for 12 more months in a 30hl oak casks, then at least 12 months in the bottle

**AVERAGE PRODUCTION:** 4.000 bottles

**SIZE:** 750 ml, 1500 ml

**FIRST VINTAGE:** 2012

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