

Istine

TECHNICAL SHEET

ELLE CHIANTI CLASSICO GRAN SELEZIONE DOCG

UGA LAMOLE (dal 2027)



VARIETY: Sangiovese

VINEYARD: Selection of the best grapes exclusively from our vineyard located in Lamole

SIZE: approx. 0,45 ha

ALTITUDE: approx. 540 m a.s.l.

SOIL: Predominantly Macigno del Chianti sandstone (a compact, non-calcareous sandstone typical of the Chianti area, with sandy and well-drained soils) and other non-calcareous sandstones, sandy texture

EXPOSURE: Mainly west

DENSITY: Varies, as does the age of the vines

FARMING: Organic (in conversion)

TRAINING SYSTEM: Guyot

HARVEST: Manual

ALCOHOLIC FERMENTATION: 15–20 days in cement tanks at controlled temperature (max 28°C)

SKIN MACERATION: About 45 days with submerged cap in cement tanks

MALOLACTIC FERMENTATION: in cement

AGEING: 15 months in 2 used tonneaux, followed by about 18 months of bottle ageing

AVERAGE PRODUCTION: 1.300 bottles

FORMAT: 750 ml

FIRST VINTAGE PRODUCED: 2022



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