

Istine

TECHNICAL SHEET

VIGNA MEZZAPIAGGIA CHIANTI CLASSICO GRAN SELEZIONE DOCG

UGA VAGLIAGLI (dal 2027)



VARIETY: Sangiovese

VINEYARD: Selection of the best grapes exclusively from our Mezzapiaggia vineyard, located near the border of the Chianti Classico area, just outside Siena

SIZE: 2 ha

ALTITUDE: 250–300 m a.s.l.

SOIL: Predominantly fine lacustrine deposits with clay texture

EXPOSURE: Upper part facing north, lower part facing east

DENSITY: 5.000 vines/ha

FARMING: Certified organic

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 20 hl Austrian oak casks, followed by about 18 months of bottle ageing

AVERAGE PRODUCTION: 2.600 bottles

FORMAT: 750 ml

FIRST VINTAGE PRODUCED: 2022



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