

Istine

TECHNICAL SHEET

VIGNA CASANOVA DELL'AIA CHIANTI CLASSICO DOCG

Radda in Chianti



GRAPE VARIETY: Sangiovese

VINEYARD: we select the best grapes from our single vineyard Casanova dell'Aia, located close to the village of Radda in Chianti. This is the first parcel that the family bought in the 80s and that has been renewed in 2014 and 2018

PRODUCTION AREA: 3.8 ha

ALTITUDE: 500 m a.s.l.

SOIL: rich in skeleton with alternating marly limestones (Alberese and Galestro) and a good presence of clay

EXPOSURE: South

PLANTING DENSITY: 5.000 vines/ha

VINEYARD MANAGEMENT: Organic Certified

PRUNING SYSTEM: Guyot

HARVESTING METHOD: manually

ALCOHOLIC FERMENTATION: 15-20 days in concrete tanks at a controlled temperature (max 28°C)

MACERATION ON THE SKINS: submerged cap maceration for 45 days in concrete tanks

MALOLACTIC FERMENTATION: in concrete tanks

MATURATION: 12 months in 20 or 30hl Slavonian oak casks and almost 1 year of bottle maturation before being released

AVERAGE PRODUCTION: around 3.000 bottles

SIZE: 750 ml

FIRST VINTAGE: 2012



www.istine.it - info@istine.it

