

Istine

TECHNICAL SHEET

VIGNA CAVARCHIONE CHIANTI CLASSICO DOCG

Gaiole in Chianti



GRAPE VARIETY: Sangiovese

VINEYARD: we select the best grapes from our single vineyard Cavarchione, located near the small village of Vertine in Gaiole in Chianti and that has been planted between 2009 and 2010

PRODUCTION AREA: 6 ha

ALTITUDE: 420 m a.s.l.

SOIL: very rich in skeleton with alternating marly limestones and a prevalence of Galestro stones

EXPOSURE: East/South-East

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

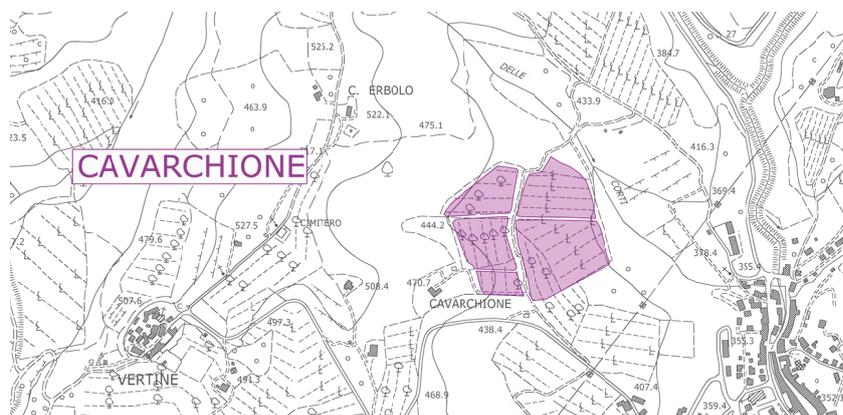
MALOLACTIC FERMENTATION: in concrete tanks

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

AVERAGE PRODUCTION: 3.000 bottles

SIZE: 750 ml

FIRST VINTAGE: 2013



www.istine.it - info@istine.it

