

Istine

TECHNICAL SHEET

VIGNA ISTINE CHIANTI CLASSICO DOCG

Radda in Chianti



GRAPE VARIETY: Sangiovese

VINEYARD: we select the best grapes from our single vineyard Istine located in Radda in Chianti, very close to the border with Castellina in Chianti, one of the highest vineyards in the region, planted in 2002

PRODUCTION AREA: around 5 ha

ALTITUDE: 480 - 550 m a.s.l.

SOIL: extremely rich in skeleton with alternating marly limestones (Alberese and Galestro), very steep and surrounded by a dense oak forest

EXPOSURE: North/ North-West

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

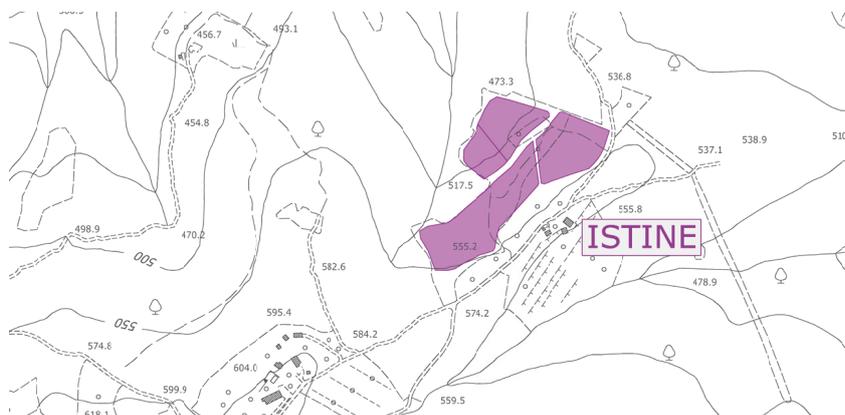
MALOLACTIC FERMENTATION: in concrete tanks

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

AVERAGE PRODUCTION: 3.000 bottles

SIZE: 750 ml

FIRST VINTAGE: 2012



www.istine.it - info@istine.it

