



CERTOSA DI PONTIGNANO

Certosa di Pontignano Chianti Classico DOCG Riserva 2015

NOTES

Varieties: 90% Sangiovese, 7% Canaiolo, 3%

Colorino

Aging: 17 months

Open in: 6-7 years

Alcohol content: 13.5%

Total acidity: 5.7 g/l

Serve at: 18°C

IN THE CELLAR

Fermentation: spontaneous fermentation with native yeast in 75HL truncated tapered unrefined concrete vats for 14 days at a maximum temperature of 26-28°C.

Aging: in large untoasted French oak barrels for about 17 months.

Refinement: minimum of 4 months in bottle.

IN THE VINEYARD

Altitude: 350 m above sea level

Aspect: south, southwest

Soil composition: silty clay soils with marl, limestone and an abundance of stones

Training system: cordon spur converting to Guyot

Vine spacing: 6,250 vines per hectare

Age of the vines: 10-15 years

Yield per hectare: 65 q.li

Average production per vine: 1.1 kg



TASTING NOTES

Color: intense ruby red with garnet highlights.

Aroma: a mostly fruity bouquet, with marasca cherry, strawberry and slight tertiary aromas.

Flavor: complex, bodied and well-structured, with well-balanced tannins. Ripe red fruit, dried violets and vanilla.