

CHIANTI 2022

Chianti Docg

GRAPE VARIETIES

Sangiovese 85% and complementary grapes

GROWING SEASON

The 2022 was year to remember for its bizarre climatic characteristics. After a mild and rainy autumn-winter season, the month of March, which started cold and dry, subsequently marked the beginning of an abnormally hot and rather dry period, with temperatures reaching up to 35°C. Of note during this dry stretch, the July 7 hailstorm that partly damaged the grape bunches on some vineyards, thankfully without compromising the quality of the grapes by harvest. The rains in mid-August, allowed the vegetative restart and consequently the veraison and ripening of the grapes.

VINIFICATION

In stainless steel tanks at controlled temperature of 75°-82°F with maceration on the skins for 8/10 days.

AGEING

In stainless steel tanks.

TECHNICAL DATA

Alcohol: 13.5 % alc.by vol.	Total acidity: 5.43 g/l
pH: 3.53	Net dry extract: 29.14 g/l
Total polyphenols (as Gallic acid): 2371 mg/l	

TASTING NOTES

Brilliant ruby red colour. To the nose, there are scents of fresh fruit, red fruit, cherry and raspberry. The palate is velvety, fresh and lively, long lasting with a fruity aftertaste.

