

FATTORIA LA LOGGIA *dal*



1427



CHIANTI CLASSICO DOCG

Grape mixture:

85% Sangiovese, 5% Canaiolo, 10% Cabernet Sauvignon.

Altitude:

350 meters (1,148 ft.)

Training system:

Spurred cordone

Tasting notes:

Intense aroma of ripe grapes; the wine is balanced on the palate; it has an outstanding structure and it is extremely pleasant and harmonious.

Vinification:

After harvesting, the grapes are destalked and soft-pressed.

Maceration of the skins occurs in stainless steel tanks.

During this phase, the wine undergoes alcoholic fermentation at a temperature of no more than 28-30° C. (82-86° F.).

The wine completes malolactic fermentation by

the end of the year and it is then fined in stainless steel

tanks for about seven-eight months. After bottling, further

fining occurs in the bottle before the wine is sent to the

market.

Alcohol level: 12,5/13% Vol.

