

PIEGAIA

CHIANTI CLASSICO D.O.C.G. 2015



This Chianti Classico comes from younger vineyards placed on cooler hills facing east and planted with clones of Sangiovese which promote a floral and fruity bouquet. In its winemaking much thought and attention has been paid to enhancing to the utmost all the floral elements and charm available to Chianti Classico. Fermentation takes place in small steel tanks at a sober temperature less than 27° C and the aging is in traditional cement vats for at least fifteen months.

TASTING NOTES

Balanced, pleasing and lightly tannic, finishing with a velvety softness.

FOOD PAIRING

Serve with grilled meats, poultry and aged cheeses.

PRODUCED BOTTLES

22.700



<i>Location</i>	Greve in Chianti
<i>Owners</i>	Counts Capponi since 1524
<i>Farming</i>	Organic
<i>Total size of estate</i>	200 hectares with 27 hectares in vineyard
<i>Altitude</i>	280 m
<i>Soil</i>	Loam; deeper soils with a higher presence of sand and clay in the lower slopes towards the Greve River and shallower, silty and rocky soils, in particular "galestro", on the higher grounds.
<i>Composition</i>	90% Sangiovese, 10% Merlot
<i>Planted date</i>	1990 - 2013
<i>No. plants per hectare</i>	4.000 - 6.000
<i>Cultivation system</i>	Spur pruned cordon, Gobelet and Guyot
<i>No. treatments per year</i>	6 - 9
<i>Quintals of grapes per hectare</i>	60
<i>Produced wine per quintal</i>	70%
<i>Harvest</i>	Manual, end of September / October
<i>Fermentation</i>	Stainless steel tanks, separated by vineyard block
<i>Maceration period</i>	12 - 18
<i>Days of alcoholic fermentation</i>	8
<i>Max. temperature in fermentation</i>	29°
<i>Ageing period</i>	18 months in cement vats
<i>Ageing period in bottle</i>	3 months minimum
<i>Rackings between containers</i>	4 - 6
<i>Sugar percentage at harvest</i>	23 brix
<i>Total acidity in bottle</i>	5.9 gr/l
<i>Total content of sulfur dioxide</i>	52 mg/l
<i>Total content of free sulfur dioxide</i>	17 mg/l
<i>Net dry extract</i>	29.8 gr/l
<i>Alcoholic percentage</i>	14.68%
<i>Ph</i>	3.60 / 3.65
<i>Bottle type and size</i>	Bordolese Aurora (360 gr.) 37.5 cl, 75 cl cl, 150 cl
<i>Cork size</i>	44 x 24
<i>No. bottles per case</i>	6 / 12
<i>May be stored for up to</i>	20 years

Villa Calcinaia - Via Citille 84 - Greve in Chianti (FI) - www.piegaia.com

