

# PIEGAIA

## CHIANTI CLASSICO RISERVA D.O.C.G. 2013



The Piegai brand has been completed by a wine chosen from the best lots of Sangiovese together with other red berry vine plants thus forming the blend of this wine. The ageing of the wine foresees sixteen months in tonneaux and at least twelve months storage in bottles.

### TASTING NOTES

Rich, fruity aromas with hints of tobacco and vanilla. Cherry fruit and spice flavours are balanced with smooth tannins and bright acidity.

### FOOD PAIRING

Serve with grilled meats, poultry and aged cheeses.

### PRODUCED BOTTLES

3.860



<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>	100% Sangiovese
<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>	24 months in French oak tonneaux
<i>Ageing period in bottle</i>	6 months minimum
<i>Rackings between containers</i>	4 - 6
<i>Sugar percentage at harvest</i>	23 brix
<i>Total acidity in bottle</i>	5.5 gr/l
<i>Total content of sulfur dioxide</i>	40 mg/l
<i>Total content of free sulfur dioxide</i>	12 mg/l
<i>Net dry extract</i>	28.9 gr/l
<i>Alcoholic percentage</i>	13.97%
<i>Ph</i>	3.60 / 3.65
<i>Bottle type and size</i>	Bordolese Europea (400 gr.) 75 cl
<i>Cork size</i>	44 x 24
<i>No. bottles per case</i>	6
<i>May be stored for up to</i>	20 years

Villa Calcinaia - Via Citille 84 - Greve in Chianti (FI) - [www.piegai.com](http://www.piegai.com)

