



RISERVA 2006 **Chianti docg**

Vineyard: Sloping land with moderately loose-packed clayey soil, south/southeast exposure at an altitude of 245 metres above sea level; 5,000 plants per hectare

Grape Varieties: 90% Sangiovese, 10% Canaiolo

Training system: Gnjot

Yield per hectare: 45 quintals

Harvest: By hand in the last week of September with the initial selection of grapes in the field, before destemming

Vinification: Particularly precise vinification, beginning from delicate destemming and crushing. Fermentation of the must then spontaneously begins in small steel vats. The delestage process is initially carried out daily and then less frequently; the controlled fermentation temperature remains at below 25°C.; fermentation takes place over a period of approximately 16 days and maceration extends for roughly another 7 days, along with the malolactic fermentation process

Ageing: After devatting, the wine is aged in steel vats for three years, with continuous monitoring and monthly racking, then bottled and marketed after at least two years of ageing in the bottle

Tasting notes: A Chianti Riserva produced with advanced fermentation methods, exclusively using stainless steel. Bright luminous ruby colour, beautiful density and juiciness of the fruit and sharp floral notes of violet and Mediterranean scrubland, with the fresh aromas of wild berry, currant, wild strawberry, wild rose; Dry, soft, fresh, well-balanced taste. Excellent complexity and intensity with vegetal and gamey notes. Great tannic structure, which the time has rounded and softened.

Alcohol: 13%

Organic controlled by: Suolo e Salute



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