



PROPRIETÀ GATTESCHI

- **PODERE CIONA** -
GAIOLE IN CHIANTI

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| WINE | Chianti Classico DOCG Annata |
| VINTAGE | 2014 |
| ALCOHOL | 12.67% |
| TOTAL ACIDITY | 5.71 g/L |
| GRAPE VARIETALS | 90% Sangiovese, 9% Merlot, 1% Alicante Bouschet |
| SOIL | Mixture of quartz arenite {sandstone}, clay schist and marl |
| ALTITUDE | 490/625 meters above sea level |
| VINE TRAINING | Horizontal double-spurred cordon and Guyot |
| VINE DENSITY | Average of 5,000 plants per hectare |
| AGE OF VINES | 14 and 4 years {Sangiovese}, 15 years {Merlot and Alicante} |
| AVERAGE YIELDS | Per plant: 1.1 kg {Sangiovese}, 900 gr {Merlot}, 1.5 kg {Alicante} |
| PRODUCTION | 4,200 bottles 700 6-pk cases |
| BOTTLED | September 20, 2016 |
| OENOLOGIST | Dott. Stefano Chioccioli |
| AGRONOMIST | Dott. Marco Pierucci |
| WINEMAKER | Franco and Lorenzo Gatteschi |
| VINIFICATION | Alcoholic fermentation within 10 days at controlled temperature in stainless steel 60 hl vats; extended post-fermentation maceration on the skins {about 25-30 days}; malolactic in stainless steel 30 hl vats |
| CELLARING | 70% aged 12-18 months in 20 and 30 hL vats and 30% in 2nd passage 500 L tonneaux, all French oak; refined at least 12 months in bottle |
| WINE DATA | Color: light ruby red Aroma: pleasant and fresh fragrance of red fruit and spices Palate: well-balanced and light, easy drinking |
| SERVING TEMPERATURE | 16-18° C 61-65° F; uncork at least one hour before drinking |
| FOOD PAIRING | Pastas, fish, white and red meats, cheeses, and traditional Tuscan cooking |

