



PROPRIETÀ GATTESCHI

- **PODERE CIONA** -  
GAIOLE IN CHIANTI

<b>WINE</b>	Chianti Classico DOCG <b>Annata</b>
<b>VINTAGE</b>	<b>2015</b>
<b>ALCOHOL</b>	13.21%
<b>TOTAL ACIDITY</b>	5.36 g/L
<b>GRAPE VARIETALS</b>	82% Sangiovese, 17% Merlot, 1% Alicante Bouschet
<b>SOIL</b>	Mixture of quartz arenite {sandstone}, clay schist and marl
<b>ALTITUDE</b>	490/625 meters above sea level
<b>VINE TRAINING</b>	Horizontal double-spurred cordon and Guyot
<b>VINE DENSITY</b>	Average of 5,000 plants per hectare
<b>AGE OF VINES</b>	15 and 5 years {Sangiovese}, 16 years {Merlot and Alicante}
<b>AVERAGE YIELDS</b>	Per plant: 1.1 kg {Sangiovese}, 900 gr {Merlot}, 1.5 kg {Alicante}
<b>PRODUCTION</b>	4,200 bottles   700 6-pk cases
<b>BOTTLED</b>	September 16, 2017
<b>OENOLOGIST</b>	Dott. Stefano Chioccioli
<b>AGRONOMIST</b>	Dott. Marco Pierucci
<b>WINEMAKER</b>	Franco and Lorenzo Gatteschi
<b>VINIFICATION</b>	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
<b>CELLARING</b>	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
<b>WINE DATA</b>	Color: light ruby red Aroma: pleasant and fresh fragrance of red fruit and spices Palate: well-balanced and light, easy drinking
<b>SERVING TEMPERATURE</b>	16-18° C   61-65° F; uncork at least one hour before drinking
<b>FOOD PAIRING</b>	Pastas, fish, white and red meats, cheeses, and traditional Tuscan cooking

