



PROPRIETÀ GATTESCHI

- **PODERE CIONA** -
GAIOLE IN CHIANTI

WINE	Chianti Classico DOCG Annata
VINTAGE	2016
ALCOHOL	13.39%
TOTAL ACIDITY	5.62 g/L
GRAPE VARIETALS	89% Sangiovese, 9% Merlot, 2% 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	16 and 6 years {Sangiovese}, 17 years {Merlot and Alicante}
AVERAGE YIELDS	Per plant: 1.3 kg {Sangiovese}, 1.1 kg {Merlot}, 1.5 kg {Alicante}
PRODUCTION	2,300 bottles 380 6-pk cases
BOTTLED	September 12, 2018
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

