



PROPRIETÀ GATTESCHI

- PODERE CIONA -  
GAIOLE IN CHIANTI

WINE	Rosso Toscano IGT <b>Le Diacce</b>
VINTAGE	<b>2010</b>
ALCOHOL	13.54%
TOTAL ACIDITY	5.56 g/L
GRAPE	100% Merlot
VARIETALS	
SOIL	Mixture of quartz arenite {sandstone}, clay schist and marl
ALTITUDE	490/550 meters above sea level
VINE TRAINING	Horizontal double-spurred cordon
VINE DENSITY	Average of 5,000 plants per hectare
AGE OF VINES	11 years
AVERAGE YIELDS	900 gr per plant {Merlot}
PRODUCTION	3,000 bottles   250 cases
BOTTLED	September 12, 2018
OENOLOGIST	Dott. Stefano Chioccioli
AGRONOMIST	Dott. Marco Pierucci
WINEMAKER	Franco & Lorenzo Gatteschi
VINIFICATION	Alcoholic fermentation within 10 days at controlled temperature in stainless steel & French oak 30 hl vats; extended post-fermentation maceration on the skins {30-35 days}; malolactic in French oak 225 L barriques
CELLARING	Aged 18 months in new & 1st passage French oak barriques {a mix of Allier,



**WINE DATA**

Nievre, Tronçais and Vosges oak}; refined at least 12 months in bottle

Color: deep purple red

Aroma: fragrance of spices, chocolate, and toasted nuts

Palate: wild berries, intense, well-structured, prolonged concentrated finish

**SERVING  
TEMPERATURE**

18-20° C | 65-68° F; uncork at least one hour before drinking

**FOOD PAIRING**

Roasted and grilled red meats, game, mature cheeses, high-quality  
Tuscan cuisine