



PROPRIETÀ GATTESCHI

- PODERE CIONA -
GAIOLE IN CHIANTI

WINE	Rosso Toscano IGT Le Diacce
VINTAGE	2013
ALCOHOL	13.21%
TOTAL ACIDITY	5.48 g/L
GRAPE VARIETALS	94% Merlot, 6% Alicante Bouschet
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	14 years
AVERAGE YIELDS	Per plant: 900 gr {Merlot}, 1.5 kg {Alicante}
PRODUCTION	2,800 bottles approximately 460 6-pk
BOTTLED	September 20, 2016
OENOLOGIST	Dott. Stefano Chioccioli
AGRONOMIST	Dott. Marco Pierucci
WINEMAKER	Franco & Lorenzo Gatteschi
VINIFICATION	Alcoholic fermentation within 10 days at controlled temperature in stainless steel and French oak 30 hl vats; extended post-fermentation maceration on the skins {30-35 days}; malolactic in French oak 30 hl vats and 225 L barriques
CELLARING	50% aged 18 months in new and 1st passage French oak barriques {a mix of Allier, Nievre, Tronçais and Vosges oak} and 50% aged 24 months in a 10 hl Allier oak barrel; refined at least 12 months in bottle
WINE DATA	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

