

A.D.



1242

*Pagliarese*

## **PAGLIARESE CHIANTI CLASSICO**

**Denominazione di Origine Controllata e Garantita.**

### **GRAPE VARIETIES**

90% Sangiovese, 5% Canaiolo and 5% Mammolo.

### **GROWING AREA**

In the commune of Castelnuovo Berardenga near to San Gusmè – east of Siena.

### **TRAINING SYSTEM**

Cordon spur and Guyot with a maximum of 5/8 buds per vine.

### **VINEYARD AGE**

Some over 30 years old. The new plantings starting from 2005 through 2015, utilising a mass selection of the oldest estate vineyards, which date back to 1966 -1974.

### **ALTITUDE**

From 320 to 390 meters above sea level.

### **EXPOSITION**

Mainly South-west exposure

### **SOIL COMPOSITION**

Chalky *macigno* quartzite sandstone, stratified sands, mixed *alberese*, and alluvial pebble.

### **VINEYARD DENSITY**

About 5400 vine per hectare with layouts of 2,30 x 0,80 m.

### **HARVEST**

Exclusively hand harvested, usually beginning by the first half of October.

### **VINIFICATION AND AGING**

Fermentation in steel at 28-30°C, with automatic pumpovers and following 12-15-day maceration. Subsequent racking, and maturation for 10-12 months in large oak ovals, then 3/6 months ageing in the bottle.

### **TASTING NOTES**

Pagliarese Chianti Classico appears an intense ruby red, and is marked by delicate yet fragrant fruit, with impressions of spice and earthy mineral. It is warm and elegant on the palate, with fine-grained tannins, progressing into a finale that is well-balanced and lingering, infused with fruit—wild forest berry—and spice encountered on the nose.

