



Pagliarese

PAGLIARESE CHIANTI CLASSICO RISERVA

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 the Borgo of San Gusmè -east of Siena.

TRAINING SYSTEM

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

VINEYARDS AGE

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

ALTITUDE

From 320 to 390 meters above sea level.

ESPOSITION

Mainly expose to south-west.

SOIL COMPOSITION

Predominantly sandstone derivation, with sandy loam deposits mixed with clay-pebble soils derived from *alberese* and *galestro* formations.

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 daily punch-downs; a 12-15-day maceration follows. Subsequent racking, and maturation for 16-20 months in large oak ovals, then ageing in the bottle for minimum of 6 months.

TASTING NOTES

Pagliarese Chianti Classico Riserva is characterised by a fairly intense ruby red. The nose offers scents of ripe fruit, spice, moist earth, and emphatic impressions of tobacco leaf and black pepper. The palate is marked by tangy fruit with velvety tannins, good weight, and firm structure. A touch of acidity gives the finish a pleasant mineral quality and considerable length.

