VILLA LA PAGLIAIA

CHIANTI CLASSICO DOCG

2017

VINTAGE FEATURES
Winter was quite mild and dry. At the end of March the vines sprouted at least 20 days in advance. In April, two cold nights slowed down the development without causing damage to the shoots. The summer drought has reduced the yields considerably while the quality was good thanks to some cultivation techniques aimed at keeping the grapes shaded.

VINEYARD LOCATION
La Pagliaia Estate (Castelnuovo Berardenga, Siena)

SOIL PROFILE
Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on rocks of the Monte Morello formation or on *macigno* sandstone. Some extension into silt- and sand-rich alluvial soils

TRAINING SYSTEM
Spur-pruned cordon

GRAPES
Sangiovese 95%, Merlot 5%

HARVEST
Merlot second week of September/ Sangiovese first week of October

VINIFICATION & MATURATION
8-10 days fermentation on the skins at 28-30° C, followed by malolactic fermentation in steel. Maturation in large Slavonian oak botti for 10-12 months, followed by 2 months in the bottle.

SERVING TEMPERATURE	**18 °C**
ALCOHOL	**13% Vol**
CELLARING	**5-6 years**
TOTAL ACIDITY	**6 g/l**
RESIDUAL SUGAR	**1 g/l**

Luminous ruby red. Scents of cherry, raspberry, and sweet violets. Dry on the palate, showing subtle tannins and a fresh, crisp acidity. At its best when partnered with antipasti, full-flavoured first courses and most red meats

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