

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

