

VILLA LA PAGLIAIA

CHIANTI CLASSICO RISERVA DOCG

2014

VINTAGE FEATURES

One of the most peculiar climatic trend of the last decade: winter definitely warm and rainy, regular average temperatures during spring, with few rainfall; the months of July and August were instead a bit 'cooler than usual with frequent afternoon showers, while the month of October, with windy days and pleasant temperatures, allowed a smooth running of vendemmia.

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.

TRAINING SYSTEM

Spur-pruned cordon

GRAPES

Sangiovese 100%

HARVEST

Third week of September /first week of October

VINIFICATION & MATURATION

28-30°C fermentation on the skins for 18-20 days followed by malolactic fermentation in steel. 80% of the wine then matures for 24 months in 60- or 90- hl in Slavonian oak casks and 20% in 225-litre French barriques, followed by a further 6 months or so in the bottle

SERVING TEMPERATURE

18°C

ALCOHOL

13% Vol

CELLARING

10 years

TOTAL ACIDITY

5,5 g/l

RESIDUAL SUGAR

inf 0,5 g/l

Deep ruby red. Rich, long-lingering aromas are redolent of violets and wild red berry fruit. Full-bodied wine, lean and firm, with succulent tannins and a tangy acidity. Ideal when accompanying meat-sauced first courses, roast pigeon, grilled steak.

