



<b>Appellation of the wine</b>	<b>CHIANTI COLLI FIORENTINI D.O.C.G</b>
<b>Vintage</b>	<b>2010</b>
<b>Grapes composition</b>	Sangiovese – Merlot - Syrah
<b>Vineyard's exposure</b>	Sud – Est Nord – Ovest
<b>Elevation</b>	220 – 330 m above sea level
<b>Type of soil</b>	Sandy loam with alluvial gravel
<b>Trellis system</b>	Unilateral cordon with cordon arm 50 cm
<b>Planting density n° plants/acre</b>	3.700 - 5.000 and 6000 Syrah
<b>Age of vineyards</b>	10 – 16 years
<b>Cropload</b>	1,300 – 1,600
<b>Harvest</b>	September / October
<b>Alcohol percentage</b>	13,5
<b>Grams of sugar per liter</b>	2,3
<b>Grams of acidity per liter</b>	4,92
<b>Winemaking</b>	Traditional with pumping over and delestage
<b>Ageing in wood</b>	30% in cement vats – 70% in third passage barriques , and in 27 HL casks
<b>Stabilization of the product</b>	Fining and filtration
<b>Ageing in bottle months n°</b>	4
<b>Annual median production of bottles n°</b>	10.000
<b>Colour</b>	Deep ruby with purple reflection
<b>Smell</b>	Intensy fruity and fresh , typical of Chianti's grapes with smell of flowers and red ripe fruits, truffle, olive fruit
<b>Taste</b>	Fresh , balanced , great softness , persistent and tasty