

**WINE : CHIANTI DOCG – TERRE FORTI - 2015**

<b>DENOMINATION</b>	Chianti DOCG
<b>VARIETAL</b>	100 % Sangiovese
<b>❖ TERROIR FEATURES</b>	
<b>AREA</b>	Tuscany
<b>SURFACE</b>	Plain – Hills
<b>HEIGHT</b>	0 - 400 m
<b>SOIL TYPE</b>	Clay-Limestone
<b>EXPOSURE</b>	South-East
<b>YIELD</b>	4.000 – 6.000 plants/ha
<b>VITICULTURAL TECHNIQUE</b>	Single Guyot
<b>❖ VINIFICATION AND FINING</b>	
<b>YIELD</b>	7.000 – 12.000 kg/ha
<b>HARVEST PERIOD</b>	Half of September – End of September
<b>TYPE OF HARVEST</b>	By hand and mechanical
<b>PRESSING</b>	Destemming and traditional pressing
<b>FERMENTATION TANK</b>	100 - 200 hl Tank
<b>FERMENTATION TEMPERATURE</b>	25 -26°C
<b>FERMENTATION PERIOD</b>	10 - 20 days
<b>DAYS OF CONTACT BETWEEN MASS AND GRAPE SKINS</b>	10 -20 days
<b>MALOLACTIC FERMENTATION</b>	After first racking off with selected bacteria
<b>FINING CONTAINER</b>	Stainless Steel Tanks
<b>FINING PERIOD</b>	3 -12 months
<b>ANALYTICAL DATA</b>	Alcohol 12,5% - Sugar 4 g/l - Total acidity 5,2 g/l – pH 3,45 - Dry Extract 32 g/l
<b>❖ TASTING NOTES</b>	
<b>COLOUR</b>	Red, with violet hues
<b>SCENT</b>	Rich with notes of cherries, plums and iris
<b>TASTE</b>	Round with well balanced acidity and fruity

