

TERRE DI PERSETO CHIANTI CLASSICO DOCG «ALBÓRE» - Year 2016



Cru: Canali (300 m. a.s.l.)

Soil exposure: South-West

Soil: limestone/Alberese type

Age of the vines: 10-20 years old

Vines per hectar: 4000-5000

Pruning/Growing system: «Cordone speronato»
(pruned-spur cordon-trained vines)

Harvest: by hand only

Grape variety: 100% Sangiovese

Aging: 24 months minimum, then 3 months in bottle.

Alcoholic content: 13,5%

Winemaking: Fermentation at a controlled temperature with repeated pumping-over and délestage (rack and return); maceration for 15-25 days (depending on the year).

Tasting notes: Ruby red in color, with a lovely complexity perceived in the nose. It has a dense fruit core with notes of violet, iris and spices. Complex, savory and elegant, with a well-balanced body, smooth tannins and a pleasant freshness.

AWARDS/PRIZES WON:

Falstaff: 91/100 points

Gilbert et Gaillard: Gold Medal

Decanter: Bronze Medal 88/100 points