

# VILLA LA PAGLIAIA

## CHIANTI CLASSICO RISERVA DOCG

# 2015

### VINTAGE FEATURES

2015 will be remembered as one of the warmest in recent years; to a mild winter and a spring with regular rainfall, succeeded a hot summer with rare precipitations. Good weather conditions allowed a good quantity and excellent quality production, with perfect phenolic maturation in all vineyards, guaranteeing wines suitable for long aging.

### 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 botti, 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

5,2 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.



