

VILLA LA PAGLIAIA

CHIANTI CLASSICO DOCG

2016

VINTAGE FEATURES

Winter was quite mild and rainy; elevated temperatures at the beginning of April have caused an early flowering of at least 10 days; after a regular May, the summer months were very hot, with temperatures high above seasonal average, with periodic rains that helped to maintain a good vegetative balance avoiding water distress. The ripening of the grapes was very good as well as the average quality of the wines produced.

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. Some extension into silt- and sand-rich alluvial soils

TRAINING SYSTEM

Spur-pruned cordon

GRAPES

Sangiovese 95%, Merlot 5%

HARVEST

Merlot second week of September/end of September

VINIFICATION & MATURATION

8-10 days fermentation on the skins at 28-30° C, followed by malolactic fermentation in steel. Maturation in large Slavonian oak botti for 10-12 months, followed by 2 months in the bottle.

SERVING TEMPERATURE

18 °C

ALCOHOL

13% Vol

CELLARING

5-6 years

TOTAL ACIDITY

5,5 g/l

RESIDUAL SUGAR

inf 0,7 g/l

Luminous ruby red. Scents of cherry, raspberry, and sweet violets. Dry on the palate, showing subtle tannins and a fresh, crisp acidity. At its best when partnered with antipasti, full-flavoured first courses and most red meats.



