



PIECORTO

Chianti Classico
Denominazione di Origine Controllata e Garantita



Denomination:	Chianti Classico D.O.C.G.
Variety:	Sangiovese
Production area:	Barberino Val d'Elsa
Rearing System:	6.000 plants per hectare – Guyot
Maximum fermentation temperature:	30° C
Vinification:	Traditional red wine vinification, 14 days of maceration
Ageing:	6 months in second passage barriques
Bottle ageing:	4 months
Color:	Brilliant ruby red
Perfume:	Fruity, soft red fruits
Flavor:	Good concentration, medium structure with good balance
Alcoholic strength:	13,50% vol
Total dry extract:	25,70 g/lit
Acidity:	5,60 g/lit
Volatile acidity:	0,50 g/lit
Combinations:	Reds meats, semi-mature cheeses
Service temperature:	18° C