DIEVOLE

DAL 1090

CERTOSA DI PONTIGNANO
CHIANTI CLASSICO DOCG

2013

Dievole, together with Siena University has committed itself to reclaiming the area of the Certosa di Pontignano, the last carthusian monatsery in Italy, to rediscover the monastic farming tradition. The Certosa di Pontignano wine is the taste of a new life.

Variety : Sangiovese
Aging: 9 months
Age Worthy : 6-7 years
Alcohol : 13.5 %
Acidity: 5,7 g/l
Service Temperature: 18 °C

TECHNICAL INFORMATION:

Altitude: 300-420 mt slm.
Exposition: south, south-west
Soil type: clay, marlstone, limestone, alberese
Training system: cordon spur
Vine density: 5.500 plants per hectare
Vine age: 10-15 years
Yield per hectare: 75 q.
Yield per plant: 1.4 Kg
Harvest period: beginning of October
Alcohol: 13.5 %
Acidity: 5.7 g/l
Dry extract: 29

WINEMAKING PROCESS:

The vinification initiates with a spontaneous fermentation developed in 80 Hl Slavonian oak casks only with indigenous yeast, during 10 - 12 days at a controlled temperature of 26-28°C. The malolactic fermentation develops in a natural way.
The aging process is made in non-toasted 41 Hl Allier French oak casks for about 9 months.
The bottle aging lasts for at least 6 months.

TASTING NOTES:

Color: deep ruby
Bouquet: clean, pronounced fruit aromas like black cherry and raspberry
Taste: dry, medium acidity. Full body with intense and well integrate tannins. Aromas of red fruits, violet and vanilla flavours.
Ideal cheese and grilled meat.