DIEVOLE
DAL 1090

# CHIANTI CLASSICO DOCG - ORGANIC WINE

2017

Dievole Chianti Classico DOCG is the company' s star wine, an ambassador for Dievole' s other labels. This wine fully conveys the uniqueness of and respect for the territory where it is produced.

## NOTES

Varieties: 90% Sangiovese, 7% Canaiolo, 3% Colorino

Aging: 13 months

Alcohol content: 13.5% Vol.

Acidity: 5.7 g/l

Serve at: 18° C

## TASTING NOTES

Sight: intense ruby red.

Aroma: very floral, with hints of dried violets and ripe red fruit nuances.

Flavor: well-integrated and balanced minerality, with developed tannins. On the palate, aromas of red fruits, including cherries. Bodied wine, with a pleasant, long finish. Excellent drinkability.

## IN THE VINEYARD

Altitude: 300-420 m above sea level

Soil composition: partly arenaceous soils, partly sandy silty soils, with marine origins and traces of marl and limestone

Training system: cordon spur converting to Guyot

Vine spacing: 5,000 vines per hectare

Age of the vines: 18 years

Yield per hectare: 75 q.li

Average production per vine: 1.5 kg

Harvest time: late September

## IN THE CELLAR

Fermentation: 14-15 days in unrefined 75HL concrete vats at a maximum temperature of 28°C

Aging: in 41HL untoasted French oak barrels for about 13 months