



CHIANTI COLLI FIORENTINI

PRODUCTION AREA:

Antella – Firenze

VINEYARD EXTENSION:

17,5 hectars

SOIL COMPOSITION:

Medium Mixture, tending to clay

GRAPES:

Sangiovese and Canaiolo nero

PLANTING DENSITY:

Old vineyard 2.500 plants/ha
New vineyard 5.000/6.500 plants/ha

ALTITUDE:

200-300 metres above sea level

HARVEST:

hand picking from
25 september –10 october



VINIFICATION:

The Chianti Colli Fiorentini is a blend of 90% sangiovese and 10% canaiolo nero grapes. The grapes are produced partially in the old vineyards and partially in a 8 years old vineyard. The fermentation takes place in glazed cement tanks at a temperature of 28°-30°. The fermentation time on the skins has been of 13 days. During this first period of time twice a day pumping over were done, than once a day.

AGING:

In 20 hl new oak cask for 4 months

BOTTLE AGING:

3 months.

ORGANOLECTIC ANALISYS:

COLOUR:

Intense ruby red with evident purple reflections.

PERFUME:

Intense perfumes, ample and persistent. Very evident the fruity aromas (cherry).

TASTE:

Very structured wine. Full bodied and well balanced tannins. A good acidity gives to the wine brightness and freshness till the end.

CHEMICAL ANALYSIS:

Alcohol:	13.39 % vol.	Tot. Acidity:	5,54 gr/lit
Net dry Extract:	27,07 gr/lit	Sugars:	2,30 gr/lit
Vol. Acidity:	0.47 gr/lit	PH:	3.43

NOTES

The estate joins the european program (mis. 6) of reduction of fertilizers and pesticides.