



FIETRI

TERRITORIO • CARATTERE • IDENTITÀ

Chianti Classico 2014 DOCG



Denomination: Chianti Classico – Denominazione di Origine Controllata e Garantita
Growing area: in the district of Gaiole in Chianti, northeast of Siena
Altitude: 460 – 580 meters above sea level
First production year: 2006
Soil profile: clayey sandy soil, typical schist based soil (galestro)
Growing system: “cordone speronato”
Vine density: 5 950 plants per hectare (2 380 per acre)
Vine age: 10 years
Yield: 55 q.li per hectare
Harvest year: 2014
Harvest period: October 9-13
Bottles produced: 3 500
Grape variety: 95 % Sangiovese – 5 % Merlot
Vinification: in temperature controlled stainless steel vats
Fermentation temperature: 29 °C
Fermentation period: 18 days
Malo-lactic fermentation: 21 days
Ageing period: 14 months in 18 hl oak casks
Ageing in bottle: 4 months minimum
Alcohol content: 13.50 % vol
Reducing sugar: < 1,00 g/l
Volatile acidity: 0.39 g/l
Total acidity: 5.45 g/l
Total dry extract: 29.40 g/l
Reduced dry extract: 29.20 g/l
Total sulfur: 80 mg/l

