



# FIETRI

TERRITORIO • CARATTERE • IDENTITÀ

## Chianti Classico 2015 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: 11 years  
Yield: 65 q.li per hectare  
Harvest year: 2015  
Harvest period: September 28 – October 5  
Bottles produced: 3 000  
Grape variety: 100 % Sangiovese  
Vinification: in temperature controlled stainless steel vats  
Fermentation temperature: 29 °C  
Fermentation period: 35 days  
Malo-lactic fermentation: 30 days  
Ageing period: 16 months in 18 hl oak casks  
Ageing in bottle: 4 months minimum  
Alcohol content: 14.50 % vol  
Reducing sugar: < 1,00 g/l  
Volatile acidity: 0.48 g/l  
Total acidity: 5.10 g/l  
Total dry extract: 28.60 g/l  
Reduced dry extract: 28.30 g/l  
Total sulfur: 74 mg/l

### Notes:

Wine with fruity scents of wood and marl, that combine with spicy black pepper, juniper and Mediterranean wood. In the mouth the entry is pleasurable, showing vitality, fine tannins, an acidic and powerful, though well balanced, backbone, to an ample and juicy finish.

