



FIETRI

TERRITORIO • CARATTERE • IDENTITÀ

Chianti Classico 2012 DOCG Riserva

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: 6 years Yield: 35 q per hectare

Harvest year: 2012

Harvest period: October 6-7

Bottles produced: 5400

Grape variety: 100 % Sangiovese,

from a selection of vineyard Poggio Ciliegio (hectare 1.40.00)

Vinification: in temperature controlled stainless steel vats

Fermentation temperature: 28°C

Fermentation period: 35 days

Malo-lactic fermentation: 20 days in oak barrels

Ageing period: 18 months 50% in French oak barrels, 50% in oak allier 18 hl

Ageing in bottle: 15 months

Alcohol content: 13 % vol

Reducing sugar: 1.00 g/l

Volatile acidity: 0.35 g/l

Total acidity: 5.92 g/l

Total dry extract: 32.00 g/l

Reduced dry extract: 31.00 g/l

Total sulfur: 98 mg/l

