



PROPRIETÀ GATTESCHI

- **PODERE CIONA** -
GAIOLE IN CHIANTI

WINE	Chianti Classico DOCG Riserva
VINTAGE	2011
ALCOHOL	13.55%
TOTAL ACIDITY	5.36 g/L
GRAPE VARIETALS	90% Sangiovese, 8% Merlot, 2% Alicante Bouschet
SOIL	Mixture of quartz arenite {sandstone}, clay schist and marl
ALTITUDE	490/580 meters above sea level
VINE TRAINING	Horizontal double-spurred cordon
VINE DENSITY	Average of 5,000 plants per hectare
AGE OF VINES	11 years {Sangiovese}, 12 years {Merlot and Alicante}
AVERAGE YIELDS	Per plant: 1.1 kg {Sangiovese}, 900 gr {Merlot}, 1.5 {Alicante}
PRODUCTION	9,250 bottles 770 cases
OENOLOGIST	Dott. Stefano Chioccioli
AGRONOMIST	Dott. Marco Pierucci
WINEMAKER	Franco and Lorenzo Gatteschi
VINIFICATION	Alcoholic fermentation within 10 days at controlled temperature in French oak 30 hl vats; extended post-fermentation maceration on the skins {about 25-30 days}; malolactic in French oak 30 hl vats
CELLARING	Aged 18 months in 35% new, 35% 1st and 30% 2nd passage French oak 500 L tonneaux {a mix of Allier, Nièvre, Tronçais and Vosges oak}; refined at least 12 months in bottle
WINE DATA	Color: deep ruby red Aroma: elegant fragrance of red fruits and spices Palate: well-balanced, velvety, excellent structure, prolonged concentrated finish
SERVING TEMPERATURE	18-20° C 65-68° F; uncork at least one hour before drinking
FOOD PAIRING	Pasta with red sauces, roasted and grilled meats/game, cheeses, traditional Tuscan cuisine

