



PROPRIETÀ GATTESCHI

- **PODERE CIONA** -  
GAIOLE IN CHIANTI

<b>WINE</b>	Chianti Classico DOCG <b>Riserva</b>
<b>VINTAGE</b>	<b>2012</b>
<b>ALCOHOL</b>	13.11%
<b>TOTAL ACIDITY</b>	5.38 g/L
<b>GRAPE VARIETALS</b>	92% Sangiovese, 6% Merlot, 2% Alicante Bouschet
<b>SOIL</b>	Mixture of quartz arenite {sandstone}, clay schist and marl
<b>ALTITUDE</b>	490/580 meters above sea level
<b>VINE TRAINING</b>	Horizontal double-spurred cordon
<b>VINE DENSITY</b>	Average of 5,000 plants per hectare
<b>AGE OF VINES</b>	12 years {Sangiovese}, 13 years {Merlot and Alicante}
<b>AVERAGE YIELDS</b>	Per plant: 1.1 kg {Sangiovese}, 900 gr {Merlot}, 1.5 {Alicante}
<b>PRODUCTION</b>	8,100 bottles   675 cases
<b>OENOLOGIST</b>	Dott. Stefano Chioccioli
<b>AGRONOMIST</b>	Dott. Marco Pierucci
<b>WINEMAKER</b>	Franco and Lorenzo Gatteschi
<b>VINIFICATION</b>	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
<b>CELLARING</b>	Aged 18 months in French oak 30 hl vats and in 10% new, 40% 1st and 50% 2nd passage French oak 500 L tonneaux {a mix of Allier, Nievre, Tronçais and Vosges oak}; refined at least 12 months in bottle
<b>WINE DATA</b>	Color: deep ruby red Aroma: elegant fragrance of red fruits and spices Palate: well-balanced, velvety, excellent structure, prolonged concentrated finish
<b>SERVING TEMPERATURE</b>	18-20° C   65-68° F; uncork at least one hour before drinking
<b>FOOD PAIRING</b>	Pasta with red sauces, roasted and grilled meats/game, cheeses, traditional Tuscan cuisine

