



PROPRIETÀ GATTESCHI

- **PODERE CIONA** -
GAIOLE IN CHIANTI

WINE	Chianti Classico DOCG Riserva
VINTAGE	2014
ALCOHOL	13.03%
TOTAL ACIDITY	5.98 g/L
GRAPE VARIETALS	87% Sangiovese, 11% 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	14 years {Sangiovese}, 15 years {Merlot and Alicante}
AVERAGE YIELDS	Per plant: 1.1 kg {Sangiovese}, 900 gr {Merlot}, 1.5 kg {Alicante}
PRODUCTION	11,000 bottles 1,830 6-pk cases
BOTTLED	September 16, 2017
OENOLOGIST	Dott. Stefano Chioccioli
AGRONOMIST	Dott. Marco Pierucci
WINEMAKER	Franco and Lorenzo Gatteschi
VINIFICATION	Alcoholic fermentation within 10 days at controlled temperature in stainless steel and French oak 30 hl vats; extended post-fermentation maceration on the skins {about 25-30 days}; malolactic in 30 hL vats and in 500 L tonneaux, all French oak
CELLARING	Aged 24 months in French oak 20 hl and 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
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

