



PROPRIETÀ GATTESCHI

- PODERE CIONA -
GAIOLE IN CHIANTI

WINE	Rosso Toscano IGT Le Diacce
VINTAGE	2009
ALCOHOL	13.55%
TOTAL ACIDITY	5.47 g/L
GRAPE VARIETALS	90% Merlot, 10% Alicante Bouschet
SOIL	Mixture of quartz arenite {sandstone}, clay schist and marl
ALTITUDE	490/550 meters above sea level
VINE TRAINING	Horizontal double-spurred cordon
VINE DENSITY	Average of 5,000 plants per hectare
AGE OF VINES	10 years
AVERAGE YIELDS	Per plant: 900 gr {Merlot}, 1.5 kg {Alicante}
PRODUCTION	2,650 bottles 220 cases
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 {30-35 days}; malolactic in French oak 225 L barriques
CELLARING	Aged 18 months in new and 1st passage French oak barriques {a mix of Allier Nievre, Tronçais and Vosges oak}; refined at least 12 months in bottle
WINE DATA	Color: deep purple red Aroma: fragrance of spices, chocolate & toasted nuts Palate: wild berries, intense, well-structured, prolonged concentrated finish
SERVING TEMPERATURE	18-20° C 65-68° F; uncork at least one hour before drinking
FOOD PAIRING	Roasted and grilled red meats, game, mature cheeses, high-quality Tuscan cuisine

