

# Chianti Classico

2007 Vintage

TYPE	Chianti Classico Docg
VINEYARD LOCATION	Agricola San Felice properties (Castelnuovo Berardenga, Siena)
ALTITUDE	350/400 metres
SOIL PROFILE	Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on rocks of the Monte Morello formation or on <i>macigno</i> sandstone. Some extension into silt- and sand-rich alluvial soils
TRAINING SYSTEM	Guyot and spur-pruned cordon
GRAPES	Sangiovese 100%
HARVEST	from 20 <sup>th</sup> to 30 <sup>th</sup> September
VINIFICATION AND MATURATION	8-10 days fermentation on the skins at 28-30° C, followed by malolactic fermentation in steel. Maturation in large Slavonian oak <i>botti</i> for 10-12 months, followed by 2 months in the bottle
BOTTLES PRODUCED	400,000
SERVING TEMPERATURE	18° C
ALCOHOL	12.5 Vol
TOTAL ACIDITY	5.4 g/l
RESIDUAL SUGAR	1.9 g/l
CELLARING	3-5 years

