

BLUdiVIGNA



APPELLATION D.O.C.G. Chianti Riserva

TYPE Organic wine

ANNUAL PRODUCTION 3.000 bottles 0.75 / 1.5 lt

GRAPE BLEND Sangiovese 100%

ALCHOL CONTENT 13.0% - 14.0%

ELEVATION At about 320 meters above sea level, facing South-East

VINE TRAINING Guyot

PLANTING DENSITY 4.400 vine stocks per hectare

YIELD 6 tons of grapes per each hectare

HARVEST Manual harvest starts at the beginning of October. Only excellent quality, perfectly matured grapes will be harvested. No more than 3.0 tons of grapes per each single harvest.

WINE MAKING Vinification of the grapes in small tanks, with indigenous yeasts. Maceration lasts about 10-15 days, with frequent pump-overs of must and délestages.

AGEING For about 18 months in 15hl wooden barrels. Then, in bottle for at least 6 months.



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