



Chianti Colli Senesi TARDIVO 2007

Denomination: D.O.C.G

Varietal: Sangiovese 95% Merlot 5%

Bottles produced: 12500 bottles (0,750 L each)

Soils: hilly soils of Pliocene and Holocene origin with rather clayey soil rich in calcareous skeleton and travertine.

Altitude: 250 metres.

Exposition: The greatest part of Borgo Santinovo's vineyards is located on the west side.

Growing system: Cordon trained simple.

Vine density: 5000 vines per hectare.

Age of vineyards: Vineyards were planted on March 2002 according to a modern conception.

Grape harvest: The grape harvest takes place when grapes are totally ripe; they are picked manually and then put into airy boxes containing 20 Kg each.

Fermentation: After the quick destamming of bunches, the must is taken to the alcoholic fermentation with the addiction of selected yeasts. The fermentation takes place in stainless steel tanks, maintaining a temperature of < 30°C; maceration on peels is extended for 8-10 days. After the racking and a soft pressing of dregs, the wine is immediately taken to the malolactic fermentation.

Refinement: Chianti Colli Senesi Tardivo is refined for 10 months in steel tanks before being bottled and then refined for other 4 months.

Alcohol content: 13% vol.

Sensory properties: Ruby-red colour, winy aroma of red fruits, it is dry and warm, with a good tannic structure.

Combining: It goes perfectly with all the dishes of Tuscan tradition, especially roasts and grilled meat.

Service temperature: 16-18°C.