

Chianti Classico DOCG Riserva “Tommaso Bojola”



Height of vineyards: 400-500 m s.l.m. South-West facing

Vines per hectare: 5,500

Type of soil: medium clayey, stony, with sands of galestro and alberese

Blend: Sangiovese 80%; Cabernet Sauvignon 15%; Merlot 5%

Production:

Grapes per hectare: 60 quintals

Yield in wine: 65%

Bottles per year: 5,000

Winemaking: in the best years, part of the grapes is left to overripe on the plant. After at least 15 days from the normal harvesting period, the bunches are selected and collected in crates, guaranteeing their integrity. The grapes ferment in special barriques placed on supports that allow their rotation and consequently the skimming of the skins, which are perennially immersed in the must/wine. This method allows a delicate and very effective extraction of polyphenols and aromas, prolonging maceration over 40 days. After the first 8-10 days all the sugars are converted into alcohol. The free run wine is separated from the marc, which is pressed. Follows the malolactic fermentation on fine lees for 20 days, to make the wine softer on the palate.

Aging: the wine ages in small oak barrels, in barrique (225 lt) and tonneau (500 lt), for 24 months. During this period the aromatic profile is defined and the wine acquires softness by polymerization of the polyphenols. Follows the refinement in the bottle for at least 12 months, before being released for consumption.

Visual examination: deep ruby red, tending to garnet in long aging.

Olfactory examination: complex, intense and persistent bouquet. Notes of leather and spices such as liquorice and tobacco, in balance with varietal aromas, evolved towards black berry fruits.

Gustatory examination: great structure, complex and very persistent. Elegant, with high content in polyphenols. Clear leather notes, black berries and cloves.

Service: serve at a temperature of 18-20 °C, in ballon, taking care to uncork the bottle 2 hours before or using a decanter to oxygenate.

Pairings with food: grilled red meats, steak, game of hair and feather, stewed and roasted.