

# Chianti Classico DOCG “Cosimo Bojola” vinification in amphora



**Height of vineyards:** 400-500 m a.s.l.

**Vines per hectare:** 5.500

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

**Esposizione vigneti:** South-West

**Blend:** Sangiovese 100%

**Production:**

Grapes per hectare: 50 quintals

Yield in wine: 70%

Bottles per year: 3.000

**Features & Pairing suggestions**

**Vinification and Ageing:** the grapes are harvested by hand, selecting the perfect riped bunches, with the skins in excellent condition. The fermentation takes place in raw amphorae of earthenware from Impruneta, until the sugars are consumed, in 8-10 days. The extraction of color and aromas takes place by manual pressing down of the peel cap, which is repeatedly immersed in the Must / Wine. Follows the malolactic fermentation to make the wine softer on the palate. After 30 days, the amphorae are filled and sealed, so the wine ages on the skins and on the yeast lysates for 11 months, until the next harvest. The free-run wine is then separated from the marc, which is pressed. The wine is soon bottled, refining 3 months before being released for consumption.

**Visual Analysis:** ruby red

**Olfactory Analysis:** intense floral notes and particular definition of red berry fruits, then blackberry, laurel, with a balsamic finish.

**Gustatory Analysis:** pleasant to drink for its good acidity and moderate tannin content, accompanied by a mineral note exalted by the aging in amphora. Predominant notes of red berries, with a balsamic finish.

**Serving Suggestions:** serve at a temperature of 18-20°C, in a tulip glass, taking care to uncork the bottle 1 hour before serving.

**Pairing Suggestions:** first courses with game, fish, fresh and seasoned cheeses such as pecorino, Japanese cuisine.