

# Chianti Classico DOCG

## “Squarcialupi”



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

**Vines per hectare:** 5,500

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

**Blend:** Sangiovese 95%; Colorino 5%

**Production:**

Grapes per hectare: 70 quintals

Yield in wine: 70%

Bottles per year: 60,000

**Winemaking:** the grapes are harvested by hand, then the fermentation takes place in stainless steel vats, at controlled temperature to save primary aromas; after 8-10 days all the sugars are converted into alcohol. To extract the color and the aromas, the peels that raise to the surface are moist with the must/wine. The maceration of the peels on the wine continues for 10-15 days, then 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 big barrels of Slavonian oak (capacity from 24 to 47 hl) for 12 months, in the ancient cellar of the Squarcialupi palace. 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 3 months, before being released for consumption.

**Visual examination:** intense ruby red with purple tints.

**Olfactory examination:** intense notes of red fruits, especially cherry and slight hints of oak.

**Gustatory examination:** good structure, great softness and pleasant to drink. Predominant notes of red fruits, with slight spiciness.

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

**Pairings with food:** first courses with game, grilled meats, fresh and aged cheeses such as pecorino.