



## **CHIANTI D.O.C.G “CAMPOLUCE” FROM ORGANIC GRAPES**

**APPELLATION :** CHIANTI DOCG (Controlled and Guaranteed Designation of Origin) FROM ORGANIC GRAPES

**VINE VARIETY:** Sangiovese 100%

**PRODUCTION ZONE:** produced in the heart of Tuscany, it originates primarily from the hilly areas between Florence and Vinci

**TECHNICAL DATA SHEET:** In these technological times, one must not forget the importance of the rhythms of the Soil. The “Campoluce” Chianti is born from these production principles, in respect of the environment of the area, placing the greatest importance on limiting stress to the vine and the soil on which it vegetates and letting the harvest develop in an entirely spontaneous manner.

*This is ethical farming which, in Campoluce, is rigorously monitored by our technicians and by the authorized bodies which guarantee its certification.*

**SOIL COMPOSITION:** Hilly soil, with altitudes which do not exceed 700 meters above sea level, constituted primarily by arenaceous and chalky-marly substrata, by shales and sandy schists with pebbles or marl rocks (technically known as rock fragments)

**TRAINING SYSTEM:** Spurred cordon, Guyot

**YIELD PER HECTARE:** grape yield per hectare does not exceed 90 tons. The maximum yield of grapes per wine does not exceed 70%

**COMMERCIALIZATION:** From March 1<sup>st</sup> of the year following the grape harvesting.

**FERMENTATION AND AGING:** Thanks to careful inspection and analysis of the grapes we determine the best harvesting period in late September to the middle of October. Alcoholic fermentation takes place in Steel Tanks at a controlled temperature of 26/28 °C for approximately 10-12 days of maceration on the skins using pumpover techniques. After the alcoholic fermentation phase, the wine is aged in stainless steel tanks, where malolactic fermentation takes place and where it is conserved until it is bottled.

**ORGANOLEPTIC CHARACTERISTICS:** Ruby red in color, with pleasant fruity aromas, Campoluce has a good structure and a velvety, fresh flavor with a good organoleptic balance.

**TASTING TEMPERATURE:** 16-18 °C

**FOOD AND WINE PAIRING:** Suited to first courses and various meat dishes: boiled, stewed, roasted meats, game and mature cheeses.

