



2019 Chianti Classico



Growing Conditions

The vines grow on land owned by and surrounding the estate, which is situated in Panzano in Chianti, set in the heart of the 'Conca d'Oro' (Golden basin), one of the symbols of Tuscan wine-making.

Sangiovese (clone: VCR4-VCR5; rootstock: 1103 P)

EXPOSURE AND ALTITUDE: south/south-east/south-west, on average 320 m ASL

SOIL COMPOSITION: silty-clay loam soil, originating from grey and olive green marl limestone and calcareous sandstone of 'Argille scagliose' (scaly clay) formation.

TRAINING SYSTEM: spurred cordon, Guyot

PLANTING DENSITY: on average 5,900 vines/hectare

Harvest

Manual harvesting in late September and early October

Winemaking

Villa Cafaggio produces a Chianti Classico made exclusively with Sangiovese grapes.

Alcoholic fermentation at controlled temperatures, breaking and soaking of the marc through pump-overs with air, spontaneous malolactic fermentation, maturation for 12 months in 65 hl Slavonian oak barrels, and bottle-aged for three months before sales start.

Aging

12 months in 65 hl Slavonian oak barrels. Further maturation for 12 months in glass lined cement vats and bottle-aged for three months before sales start.

Nose

Warm aromas of brick and cherry line up against cooler notes of wet rock and wild herbs on the nose.



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Palate

Cherries and blood orange jam take over the palate, with firm but flexible tannins.

