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IL CHIANTI is a traditional wine with red fruits nuances and it conveys its contemporaneity through juicy tannins

Appellation: Chianti DOCG

Grape variety: Sangiovese 85%, Colorino 10%, Pugnello 5%

Characteristics of the production area

Altitude: 180 m asl

Soil type: Pliocene marine deposits of Piacenza rich in macrofossils

Exposure: North/South

Planting density: 5000 plants per hectare

Training system: Spur pruning system

Average age of vineyards: 10 years

Winemaking and ageing

Yield per hectare: 4.5 tons /ha

Harvesting period: From 10 to 20 September.

Manual harvesting, de-stemming, fermentation with indigenous yeasts, at controlled temperature.

Devatting after about 10 days of maceration. Malolactic fermentation and ageing on noble lees for 3 months. Further ageing in bottle for 3 months.

CHIANTI
Le Fonti a San Giorgio

