

m Vigneto Bellavista 2016

Chianti Classico Gran Selezione DOCG

The Bellavista vineyard covers an area of 22.82 hectares, with 9.30 replanted from 1974 to 1978, and 13.52 replanted in 2007. The plot of 22 parcels of land has been terraced to improve aspecting and ensure more uniform ripening. In the best vintages, parcels 1 to 19 of Malvasia Nera, and 21 and 22 of Sangiovese contribute most to the production of this vineyard selection.

CLIMATE

Winter has been mild and rainy. In April, temperatures raised rapidly, while May and June have been very instable. Finally, summer arrived in July and we had great temperature excursions between night and day, which helped to develop aromas and flavours in the wine. Although we had hail at the end of August, grapes were very healthy. After several samplings and organoleptic analysis in the vineyards and in our laboratory, on 27th September we harvest the Malvasia Nera, the Sangiove was harvest on 30th September.

VINIFICATION

Vinification has started through ambient yeasts, separately for each grape variety, in steel tanks at controlled temperature between 30° and 33° C, with manual pumping over and a total cuvaison of 22 days for Sangiovese and 26 days for Malvasia Nera. After the first draining off, the wine was transferred into barriques for malolactic fermentation.

REFINEMENT

The assemblage of the three grape varieties takes place at the end of the malolactic fermentation. Afterwards the wine is transferred into oak barrique – of which 18% are new - of fine grain for approximately 10 months.



TECHNICAL DATA OF THE WINE

First release 1978

Grapes: 80% Sangiovese, 20% Malvasia Nera

Alcohol: 13,5%

Total Acidity: 5,1 g/l

Residual Sugar: <0,5 g/l

Extract: 32,1 g/1



Colour: pure ruby-red.



Nose: extremely elegant, spice notes nuanced with roasted coffee notes.



Taste: ripen red fruits, succulent, intriguing and long-lasting. Tannins are ripen armonic and delicate.



TECHNICAL DATA OF THE VINEYARD

Exposure: North-East / South-Ovest North-

East / South-East

Soil: clay and calcareus

Altitude: 460-525 AMSL

Vine Density: from 5.500 to 2.800 vines/ha

Clone selections: Sangiovese CC2000 1, CC2000 2, CC2000 4CC2000 5, Merlot 343 e 347. Malvasia N e MN6. Portainnesto 420°

MAP

