VIGNETO LA CASUCCIA 2015

Chianti Classico Gran Selezione DOCG

The La Casuccia vineyard covers 12.58 hectares, six planted in 1978 and the rest in 2007. The plot has been terraced to improve aspecting and ensure more uniform ripening. La Casuccia is split into nine parcels of land and in the best vintages it is typically parcel numbers 49, 46 and 45 which contribute to producing the limited quantities of this vineyard selection.
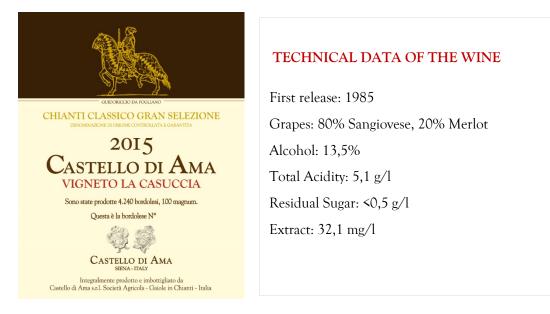
CLIMATE

Wine from vintage 2015 are fresh, with a nice alcohol degree and fruity, due to the significant temperature excursions between night and day during autumn which have facilitated the aromatic structures. Summer started late and first veraison was in early August. Until mid-September there were sunny days and summer heat, then temperatures dropped again, especially at night. After several samples and organoleptic analysis in our vineyards and laboratory, harvest has been carried out by hand in 10-12-kg crates on 14th September for Merlot and on October 4th for Sangiovese.

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 25 days for Merlot. After the first draining off, the wine was transferred into barriques for malolactic fermentation.

REFINEMENT

The assemblage of the two grapes varieties takes place at the end of the malolactic fermentation. Afterwards the wine is transferred into fine grain oak barrique – of which 40% are new and the rest one year old, for approximately 14 months. This wine has been bottled in June 2017.

TECHNICAL DATA OF THE WINE

First release: 1985

Grapes: 80% Sangiovese, 20% Merlot

Alcohol: 13,5%

Total Acidity: 5,1 g/l

Residual Sugar: <0,5 g/l

Extract: 32,1 mg/l

Colour: pure ruby-red with purplish notes

Nose: closed at this step, tertiary notes of pipe tobacco and leather

Taste: tannic flavor. Tannins are ripen armonic and delicate

TECHNICAL DATA OF THE VINEYARD

Exposure: North-East/South-Ovest

Soil: clay and calcareous

Altitude: 470-495 AMSL

Vine Density: from 5.200 vines/ha

Training system: vertical trellis with single Guyot in 8.04 ha and open Lyra in 4.54 ha.

Clone selections: Sangiovese CC2000 1, CC2000 2, CC2000 4CC2000 5, Merlot 343 e 347.

Rootstock 420°

MAP