



PODERE
CASA AL VENTO

Chianti Colli Senesi 2017

DENOMINATION: Chianti Colli Senesi D.O.C.G. 2017

GRAPES: 70% Sangiovese, 30 % Canaiolo Nero

PLANTING YEAR: 2001

SOIL TYPE: Clay

ESPOSITION: North-East

ALTITUDE: 350 m.a.s.l.

PLANTING DENSITY : 3500 plants/ hectare

GROWING SISTEMS: Double palm spurred cordon

YIELD PER HECTARE : 80 Quintals

HARVEST: Hand harvest at the end of September beginning of October.

WINEMAKING: Alcoholic fermentation with selected yeasts at controlled temperature of 28 C°. Maceration on the skins for 18 days. Replacement of wine 3 time a day. After the maceration a soft pressing of the skins with manual press.

ALCOHOLIC FERMENTATION: 12 days

MALOLACTIC FEMENTATION: Automatic fermentation

AGING: 12 months in steel barrel.

SEASON: Particular season, summer characterized by a really hot season, just 2 days of rain, one in June and one in July. Just these two days gave to the vineyard the necessary water to arrive at a really good maturations. Harvest after the second half of September.

CHARACTERISTICS: Ruby-red color, on the nose fresh red berries. In the mouth is fresh and delicate.

ACCOMPANIMENT: Pasta with meat sauce, red meat, fresh and semi-aged cheeses.

RECOMMENDED TEMPERATURE: 16/18 C°

BOTTLING ANALYTICAL DATA :

ALCOL: 13,5% VOL

RESIDUAL SUGAR: 0,35 G/L

ACIDITY TOTAL: 5 G/L **pH:** 3,50

VOLATILE ACIDITY: 0,61 G/L

DRY EXTRACT: 33,9 G/L

