

Cigliano di Sopra

*Chianti Classico DOCG*



Region: Val di Pesa, Chianti, Tuscany (Italy)

Farming: Organic/Biodynamic

Vineyard Size: 7 hectares (total)

Vinification: Fruit is hand-harvested, gently destemmed, and spontaneously fermented in steel tanks. Long pump-overs were executed twice per day during the first half of fermentation, then gradually reduced throughout its duration (approx. 25 days)

Aging: 14 months in large French oak barrels with light racking followed by one month in steel tanks prior to bottling

Fining/Filtration: Yes/No

Production: 500 cases/year

Additional Information: Fruit for this Chianti Classico is hand-harvested and hand-sorted to ensure that only the best berries make the cut. Matteo and Maddalena use a light hand in the cellar to allow the terroir to speak for itself. "[Our motto is] be delicate and let the wine express its own character," - Matteo Vaccari

Grape varieties : 100% Sangiovese

Vineyard age : 4 - to - 40 years old

Soil : Sandy clay rich in limestone



Organic

Press Notes

The Wine Advocate

2020 90 points

Wine Enthusiast

2020 91 points

