



# CHIANTI CLASSICO RISERVA

*Denominazione di Origine Controllata e Garantita*

Chianti Classico Riserva of Cafaggio is obtained exclusively from Sangiovese grapes. Grown on land owned by the estate, the vineyard is situated along the sunny slopes of the “Conca d’Oro” in Panzano in Chianti, a wine-growing area of great value.

The vineyards are grown according to the principles of organic farming.

## Vine

Sangiovese (clone VCR4-VCR5; rootstock: 1.103 Paulsen)

## Vineyard location

Cafaggio, Conca d’Oro, Panzano in Chianti

## Exposure and altitude

South/south-east/south-west, 320 m ASL

## Soil composition

Silty-clay loam soil, deep, well-drained, originating from calcareous marl

## Training system

Spurred cordon, guyot

## Planting density

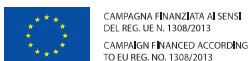
On average 5,900 vines/hectare

## Vinification process

Manual harvesting in late September and early October, alcoholic fermentation at controlled temperatures, breaking and soaking of the marc through manual pressing and pump-overs with air, spontaneous malolactic fermentation

## Aging

Maturation for 18 months in medium-sized Slavonian oak barrels. Further maturation for 12 months in glass-lined cement vats and bottle-aging for 3 months before sales start



**BASILICA CAFAGGIO S.R.L.**

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