

BASILICA San Martino

CHIANTI CLASSICO RISERVA

Denominazione di Origine Controllata e Garantita

Basilica San Martino is a Chianti Classico Riserva with an international feel, and with a first vintage dating back to 1985. The vineyard covers 3,82 hectares, faces south/south-east and is named after the ancient church of San Martino in Cecione, to which it was once attached.

Vine

85% Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc

Vineyard location

San Martino, Conca d'Oro and Panzano in Chianti

Exposure and altitude

south-east, 365 m ASL

Soil composition

silty-clay loam soil, originating from grey and olive green marl limestone and calcareous sandstone of 'Argille scagliose' (scaly clay) formation.

Training system

Guyot

Planting density

7,200 vines/hectare

Vinification process

manual harvesting in early October, alcoholic fermentation at controlled temperatures in stainless steel tanks, breaking and soaking of the marc through manual pressing and pump-overs with air, long post-alcoholic maceration of the submerged caps, spontaneous malolactic fermentation, maturation for 18 months in 225-litre French oak barriques (Tronçais and Allier) that have been used once, twice and three times previously (medium-toasted), and bottle-aged for six months before sales start.

