



CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita

Cafaggio produces a Chianti Classico made exclusively with Sangiovese grapes. The vines grow on land owned by and surrounding the estate, which is situated in Panzano in Chianti, set in the heart of the 'Conca d'Oro' (Golden basin), one of the symbols of Tuscan wine-making. 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, fairly deep, stony, well-drained, originating from calcareous sandstone

Training system

Spurred cordon, guyot

Planting density

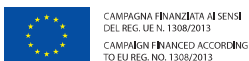
On average 5,900 vines/hectare

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 12 months in 65 hl 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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