

new collection of Italian wines  
from some of the country's most loved wine regions  
made by its leading winemakers (*enologi*)  
using mainly indigenous but also international grape varieties  
released in very small numbers

CHIANTI CLASSICO DOCG  
2017  
BY CRESTI

GRAPE VARIETY	REGION	COMUNE	VINEYARD PARCEL
Sangiovese 100%	Toscana	Castelnuovo Berardenga (SI)	Vigna Montaperto
VINEYARD PARCEL SIZE	ALTITUDE	SOIL	EXPOSURE
1.5 hectare	380 metres	Rich in limestone, calcareous rocks, clay layers, Galestro	North West
AGE OF VINES	VINE DENSITY	TRAINING	HARVESTING/SORTING
40-50 years	4.500 per hectare	Spurred cordon	Manual
PRESSING	MACERATION	FERMENTATION	AGEING
Soft, once a day during first 20 days; every three days thereafter	One month, half of grapes in <i>Orcio</i> (5HL), half in wood (used, 15HL)	Six months, on skins, half of grapes in <i>Orcio</i> (5HL), half in wood (used, 15HL)	6 months in concrete (15HL), 18 months in <i>tonneaux</i> (new, 5HL)
PRODUCTION	ABV	pH	RS
2,000 bottles Certified organic	14%	3.40	<1 g/l
TA	VA	TSO <sub>2</sub>	FSO <sub>2</sub>
5.52 g/l	0.65 g/l	95 mg/l	18 mg/l