CHIANTI COLLI FIORENTINI RISERVA 2012
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

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AGRONOMIST: Dr. Maurizio Pertici
LOCATION: Impruneta (Florence)
ALTITUDE: 220 m.
GRAPES: Sangiovese 90% and Colorino
CULTIVATION: Guyot and single stalk
TERRAIN: Marly, clayey with a lot of stones
YIELD PER ACRES: 2,4 ton
N° BOTTLES: 4000

HARVEST PERIOD: first decade of October
HARVEST PROCEDURE: manually with selection of the grapes
FERMENTATION: in steel containers with automatic temperature control (80 - 83° F)
MACERATING ON THE SKINS: 15 days with delestages and during this phase, the skins are punched down, in order to draw out their finest qualities.
MALOLACTIC FERMENTATION: naturally, in steel containers
REFINEMENT: 12 months in barriques and tonneaux, 3 months in big oak barrels and steel container
REFINEMENT IN BOTTLE: minimum 12 months in a room with temperature control (58° F)

ALCOHOL: 13%
TOTAL ACIDITY: 5,22  g/l
PH: 3,57
DRY EXTRACT: 30,5 g/l
RESIDUAL SUGAR: 0,2 g/l

COLOUR: Intense ruby, with light red-garnet reflex
NOSE: Concentrated, thick, with notes of black berry, flowers and spices
TASTE: Round, balanced, with elegant tannins. Long and persistent at the end.