

DIEVOLE

DAL 1090



NOVECENTO CHIANTI CLASSICO DOCG RISERVA



2019

Novecento Chianti Classico was made to celebrate 900 years of history at Dievole. The story began all way back in 1090, when, according to contract conserved in the State Archives in Siena, “two capons, three loaves of bread and six lucchesi coins forged from good silver” were paid as the annual rent of a vineyard in the “divina valley”, Dievole.

NOTES

Varieties: Sangiovese

Aging: 17 months

Alcohol content: 13,5% Vol

IN THE VINEYARD

Altitude: 300-420 m above sea level

Aspect: south, southwest

Soil composition: silty clay soil with marl, limestone and an abundance of stones

Train system: cordon spur converting to Guyot

Harvest time: late September

IN THE CELLAR

Fermentation: 14-15 days in 75 Hl unrefined cement vats at a maximum temperature of 26-28°C.

Aging: in 41Hl untoasted French oak barrels for about 17 months

Refinement: minimum of 6 months in bottle

TASTING NOTES

Intense ruby red in the glass. The aromatic profile expresses deep primary aromas, with hints of cherry, cherry, small red fruit and elegant spicy tertiary notes, leather and cocoa. On the palate it has structure and body, it is ample and rich, with a concentration of varietal aromas, an intense tannic texture and acidity that refreshes the the palate. Persistent finish with velvety tannins.