

# DIEVOLE

DAL 1090



## CHIANTI CLASSICO DOCG



**2022**

Dievole Chianti Classico DOCG is the company's star wine, an ambassador for Dievole's other labels. This wine fully conveys the uniqueness of and respect for the territory where it is produced.

### NOTES

**Varieties:** 90% Sangiovese, 7% Canaiolo, 3% Colorino

**Aging:** 13 months

**Alcohol content:** 14% Vol

**Acidity:** 5.7 g/l

**Serve at:** 18°C

### IN THE VINEYARD

**Altitude:** 300-420 m above sea level

**Soil composition:** partly arenaceous soils, partly sandy silty soils, with marine origins and traces of marl and limestone

**Training system:** cordon spur converting to Guyot

**Vine spacing:** 5,000 vines per hectare

**Age of the vines:** 18 years

**Harvest time:** late September

### IN THE CELLAR

**Fermentation:** 14-15 days in unrefined 75HL concrete vats at a maximum temperature of 28°C.

**Aging:** in 41HL untoasted French oak barrels for about 13 months

### TASTING NOTES

Bright ruby red to the eye. The nose offers generous hints of red fruits, with intense notes of morello cherry and violets. With maturity, delicate spicy and balsamic tones emerge. Well structured and satisfying on the palate, it closes on persistent mineral hints.