

DIEVOLE

DAL 1090



NOVECENTO CHIANTI CLASSICO DOCG RISERVA



2021

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: 95% Sangiovese, 3% Canaiolo, 2% Colorino

Aging: 18 months

Alcohol content: 14,5% 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

Ruby red is the colour in the glass, deep and intense. The nose begins with intense and ripe fruit tones, of plum and wild berries in particular, followed by hints of tobacco, wet earth and chalk. The taste is full and vibrant, imposing but well worked in the tannic texture, persistent and savoury on the finish.