

TOCCA STELLE CHIANTI CLASSICO DOCG 2020

Tocca Stelle Chianti Classico comes from a desire to produce a high-quality wine using a vineyard planted 40 years ago. This wine is classically Tuscan, with a unique identity, strongly tied to the tradition of the territory. It stands out for its extraordinarily rich aromas and one-of-a-kind flavors.



NOTES

Varieties: 85% Sangiovese, 10% Canaiolo, 5% Colorino

Aging: 12 months

Alcohol content: 13,5% Vol.

IN THE VINEYARD

Altitude: 360 m above sea level

Aspect: south, southwest

Soil composition: silty clay soils with marl, limestone and an

abundance of stones

Training sytem: cordon spur

converting to Guyot
Vine spacing: varied
Age of the vines: 40 yeas

TASTING NOTES

Sight: intense ruby red.

Aroma: intense, with distinct notes of ripe red fruit, like sour cherry and cherry, that blend with floral hints, like dried violet.

Flavor: refreshing, with mineral nuances. Mature, lasting tannins. Red fruits, like sour cherry and cherry, dominate. Boasts excellent drinkability and a long, pleasant finish.

IN THE CELLAR

Fermentation: in 75 HL unrefined cement vats for 14-15 days at a controlled temperature of 26-28°C. Natural yeast is used.

Aging: in 41/43 HL untoasted *Allier* French oak barrels for about 12 months.

Refinement: 3 months in bottle.