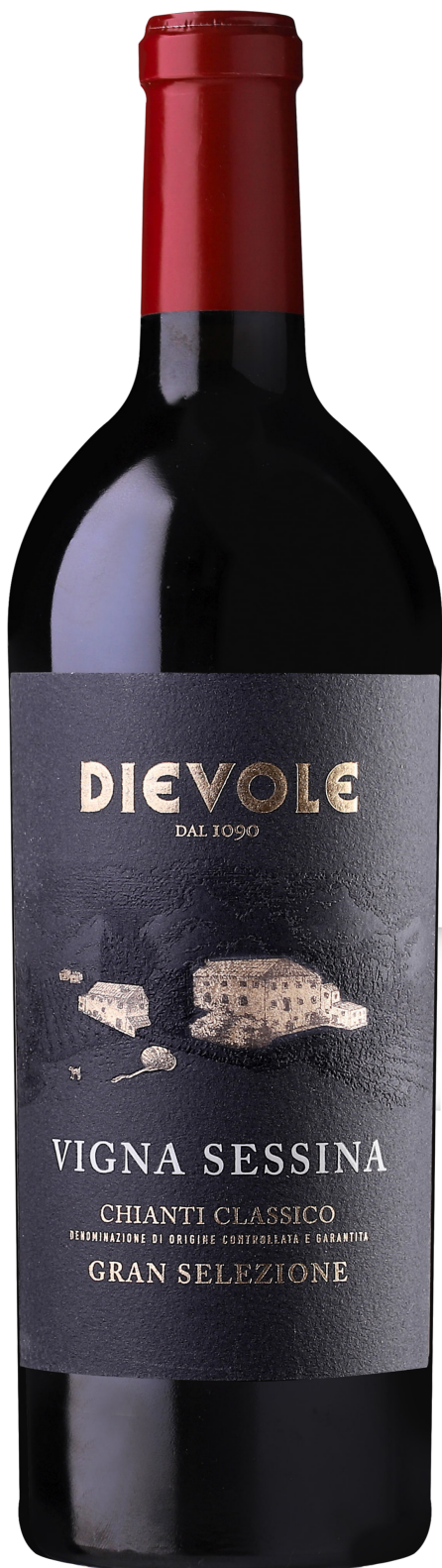


DIEVOLE

DAL 1090



VIGNA SESSINA

CHIANTI CLASSICO DOCG

GRAN SELEZIONE



2020

Vigna Sessina is made using the best selection of grapes from its namesake vineyard, part of the Dievole property. The fossil-rich soil, originating from a sandstone known as “Macigno”, bestows the wine with a unique elegance and freshness.

NOTES

Varieties: Sangiovese

Alcohol content: 14% Vol

IN THE VINEYARD

Altitude: 420 m above sea level

Aspect: south, southwest

Soil composition: fossil-rich soils originating from a sandstone known as “Macigno”

Training system: cordon spur converting to Guyot

Vine spacing: 6,250 vines per hectare

Age of the vines: 18 years

Yield per hectare: 75 q.li

Average production per vine: 1.2 kg

IN THE CELLAR

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

Aging: in 41HL untoasted French oak barrels for about 24 months

Refinement: a minimum of 12 months in bottle

TASTING NOTES

Sight: ruby red to the eye

Aroma: the nose develops a broad and articulate bouquet of aromas, complex and spicy where scents of small red fruits stand out followed by elegant notes of black pepper tobacco and violet

Flavor: in the mouth it is silky, with an elegant tannic texture and a very well balanced structure