

DIEVOLE

DAL 1090



Località Dievole 6, 53019 Castelnuovo Berardenga
www.dievole.com

CATIGNANO

CHIANTI CLASSICO DOCG



2020

Catignano is a plateau in the southernmost part of the Dievole area. Here the soil has a marked calcareous component, with the presence of Alberese stone. We are located on the Monte Morello Formation, dating back to about 60,000,000 years ago. The exposure is west, south-east, with a lot of sun during the day but also rather cold temperatures at night, with a temperature range that favors the aromatic development of the grapes.

GENERAL NOTES

Variety: 100% Sangiovese

Aging: 13 months

Alcohol content: 14%

Total acidity: 5.7 g/l

Recommended serving temperature: 18°C

AGRONOMIC DETAILS

Altitude: 370 m a.s.l.

Soil composition: calcareous soils with abundant fossil remains, mainly Alberese stone

Training system: Guyot

Exposure: west - south/east

Age of the vines: 10 years

Harvest period: from the end of September

ENOLOGICAL DETAILS

Fermentation: for 14-15 days in 75hl raw cement vats at a maximum temperature of 28°C

Ageing: in 41hl untoasted French oak barrels for about 13 months.

Refinement: in the bottle for at least 3 months.

TASTING NOTES

Nose characterized by red fruits, the perfume opens on notes of blackberry and currant, then continues to present a tertiary complexity made of leather tobacco, graphite and licorice. Warm and juicy on the palate where the notes of ripe red fruit are found.