

# DIEVOLE

DAL 1090



## PETRIGNANO

### CHIANTI CLASSICO DOCG



2020

Concentrated wine with a very rich sip. The abundant presence of fossil remains, the depth of the roots and the low vigor that the plants find in this area give us a particularly expressive wine, a Cru with a great personality. Petignano, as you can already guess from the name, is an area with soils rich in stone and minerals, where there are outcrops of limestone rocks typical of the Geological Formation of Monte Morello.

### 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:** 350 m a.s.l.

**Soil composition:** calcareous soils with abundant fossil remains

**Training system:** Guyot

**Plant density:** 5000 plants/hectare

**Age of the vines:** 8 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

Ruby red color in the glass, deep and intense. The nose opens on intense and ripe fruity tones, of plum and wild berries in particular, and then continues with flavors of tobacco, wet earth and chalk. The taste is full and lively, with full, well balanced tannins, persistent and sapid in closing.