



# CAMIGLIANO

## Chianti Colli Senesi Sheet Vintage 2016

### **Controlled designation of origin**

#### **DESCRIPTION**

##### **SHEET VINTAGE 2016**

**CLIMATE :** After a rainy spring, the autumn was very hot during the day and cool at night, an excursion that made the grapes particularly rich in acidity, color and perfumes. The harvest was perfect, one of the most beautiful in recent years. In May and June the weather was cool, with good rainfall, while in summer the heat was balanced, not excessive

**HARVEST:** end of September, first week of October

**GRAPE:** 100% sangiovese grosso

**VINIFICATION:** Soft pressing, fermentation in temperature controlled stainless steel vats at 25°-26°C with pumping over, maceration on the skins for 8-12 days

**PRODUCTION:** 15.000 bottles

**ANALYSIS:** Alcool svolto(%): 13,50, Acidità totale (g/l.): 5,8, Acidità volatile (g/l.):0,47, SO2 Totale (mg/l.): 80, SO2 libera (mg/l.) 31, pH: 3,51, Estratto secco netto (g/l.) 31

**DESCRIPTION:** Very pleasant and drinkable; presents freshness, softness and good nose-palate length

**GASTRONOMIC ACCOMPANIMENTS:** meat dishes, cured meats and aged cheeses



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