



# CAMIGLIANO

## Chianti Colli Senesi Sheet vintage 2021 BIO

### **Controlled designation of origin**

#### **DESCRIPTION**

#### **SHEET VINTAGE 2021 BIO**

**CLIMATE :** The 2021 vintage began with excellent climatic conditions and water resources for the summer.

In April there was an anomalous and late frost which affected the quantity of the grapes, but then the spring was balanced, with the right rainfall alternating with days of intense sunshine.

After a rather hot summer, in the second fortnight of August there were 2 rainy events that gave breath and water reserves to the grapes for a balanced ripening.

The low quantity had a positive effect on the quality of the grapes that arrived at the harvest with a perfect degree of ripeness, a concentration of polyphenols and an excellent component of finesse.

The aromas are intense and the tannins elegant. As often happens when the climatic conditions are difficult, the human factor is essential, and the attention in the vineyard is reflected in the products obtained.

The 2021 vintage will be characterized over time by the balance of the wines and their predisposition to aging.

**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:** 6.000 bottles

**ANALYSIS:** Alcool svolto(%): 13,5, Acidità totale (g/lt.): 5,4, Acidità volatile (g/lt.):0,45, SO2 Totale (mg/lt.): 70, SO2 libera (mg/lt.) 30, pH: 3,65

**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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