



# CAMIGLIANO

## Chianti Colli Senesi Sheet vintage 2023 BIO

### **Controlled designation of origin**

#### **DESCRIPTION**

##### **SHEET VINTAGE 2023 BIO**

**CLIMATE :** The 2023 harvest was certainly one of the most difficult in recent years and perhaps, precisely for this reason, it will not be forgotten.

The climatic trend was anomalous, starting with a relatively mild and dry winter, which was followed by a variable and very rainy spring. May and June were characterized by an uncertain meteorological trend, with a significant amount of rain, which put the management of the health status of the grapes to the test. The summer was also hot, with peaks of heat in the months of July and August.

In Camigliano, the organic management of the vineyards since 2014 has taught us (forced) to be very present in the vineyard and timely in the management of phytopathologies; the great agronomic commitment in spring 2023 allowed us to obtain a healthy Sangiovese, without having repercussions from a quantitative point of view.

The plants have certainly been affected by an anomalous and difficult climatic season; the management of the vineyard in the last 40/50 days (selection of the best bunches, selected leaf removal only in some areas, use of natural preparations such as kaolin etc..) together with a favorable climatic trend, was fundamental, because it allowed us to achieve optimal maturity.

Never like this year has it been necessary and important to carry out multiple harvesting passes in the same vineyard, to have only the perfectly ripe grapes (and leave the other bunches more time on the vine, with more prolonged exposure to the sun, to obtain better phenological maturation ).

In the cellar the macerations were shorter than in previous years, but the analytical parameters and the first tastings comfort us in obtaining long-lived and extremely typical wines. The aromas are very intact and in the mouth the wines present themselves with great fragrance and personality.

It is important to underline that it was important, and not at all obvious, in this 2023, to have healthy grapes with the right level of maturity; we believe that this vintage can lead to wines that are not "rich" and full of structure, but vertical and refined, with the right amount of enjoyment already in the first years

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

**GRAPE:** sangiovese

**VINIFICATION:** Fermentation in temperature-controlled stainless steel vats at 24°-26°C

**AGING:** 6-10 months in stainless steel vats

**PRODUCTION:** 4.000 bottles

**ANALYSIS:** Alcool svolto(%): 13,5, Acidità totale (g/l.): 5,4, Acidità volatile (g/l.):0,4, SO2 Totale (mg/l.): 73, SO2 libera (mg/l.) 25, pH: 3,6

**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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