

# DON TOMMASO

## CHIANTI CLASSICO DOCG

### 2007



<b>Estate</b>	Villa Le Corti
<b>Denomination</b>	Chianti Classico Docg
<b>Production area</b>	San Casciano in Val di Pesa, Florence
<b>Altitude and Exposition</b>	270-350 m. ASL, South
<b>Soil composition</b>	Pliocenic hills rich of river stones
<b>Density of plantation</b>	5,800 plants per ha/2,347 plants per acres
<b>Training form</b>	Low spurred cordon
<b>Average age</b>	20 years
<b>Grape variety</b>	Sangiovese 80%, Merlot 20%
<b>Date of harvest</b>	Merlot: 3 <sup>rd</sup> -4 <sup>th</sup> september Sangiovese: 30 <sup>th</sup> september - 4 <sup>th</sup> october
<b>Fermentation</b>	This is the selection of the best sangiovese grapes all over the estate. Harvest is done by hand; the grapes are destemmed and put in open, frustum cone-shaped stainless steel vats, with a temperature control system; after 24 hours at 20°C the grapes are inoculated with selected indigenous yeasts; total day of fermentation process for Sangiovese is 18 days and for Merlot 16 days at a max temperature of 28° C
<b>Ageing</b>	The wine ages in 70% new barriques and 30% in used barriques for 15 months, 8 months in bottle.
<b>Production in bottles</b>	26.000 (0,75 l)
<b>Alcohol level</b>	14,50 % vol.
<b>Tasting Notes</b>	Very intense ruby, almost like cranberry juice. Elegant nose of incense, bay leaves, black pepper and sandalwood as well as a basket of black cherries and wild blackberry. Mouth filled with fruity notes, roasted coffee and vanilla that stay in the background with the amarena and blackcurrant on the main stage. Beautiful body, soft and rich tannins, just sweet with the final references back to the fruit mixed with hot spices, cardamom and incense.
<b>Pairing</b>	Hare juniper, stewed duck, trippa Florentine, filet of beef with cherries, seasoned cheeses
<b>Awards</b>	<b>Wine Advocate</b> 90 points, 2010 <b>Falstaff</b> 92 points, 2011 <b>James Suckling</b> 93 points, 2011

