

DON TOMMASO

CHIANTI CLASSICO DOCG

2008



Estate	Villa Le Corti
Denomination	Chianti Classico Docg
Production area	San Casciano in Val di Pesa, Florence
Altitude and Exposition	270-350 m. ASL, South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5,800 plants per ha/2,347 plants per acres
Training form	Low spurred cordon
Average age	19 years
Grape variety	Sangiovese 80%, Merlot 20%
Date of harvest	Merlot: September 11th Sangiovese: October 1st-2nd
Fermentation	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
Ageing	The wine ages in 70% new barriques and 30% in used barriques for 15 months, 8 months in bottle.
Production in bottles	16.000 (0,75 l)
Alcohol level	15% vol.
Tasting Notes	A spacious, almost-opaque ruby red. The nose is generous and intense, releasing dark fruit such as blueberry, ripe plum, and blackberry preserves, enriched and completed by mixed spice; lengthening and broadening the aromatic impact are notes of black liquorice, cinchona bark, and subtly pungent balsam. The structure is superb and compelling, supported by well-rounded tannins and a vein of lovely acidity.
Pairing	Partners well with stews, dishes cooked in wine, any long-cooked meat dish, and with aged cheeses.
Awards	93 points James Suckling 92 points Falstaff

