

Chianti Classico DOCG “Tommaso Bojola”



Height of vineyards: 400-500 m s.l.m. South-West facing

Vines per hectare: 5,500

Type of soil: medium clayey, stony, with sands of galestro and alberese

Blend: Sangiovese 80%; Merlot 20%

Production:

Grapes per hectare: 60 quintals

Yield in wine: 65%

Bottles per year: 20,000

Winemaking: in the years where it's possible, part of the grapes is left to overripe on the plant. After at least 15 days from the normal harvesting period, the bunches are selected and collected in crates, guaranteeing their integrity. The fermentation takes place in stainless steel vats, at controlled temperature to save primary aromas; after 8-10 days all the sugars are converted into alcohol. To extract the color and the aromas, the peels that raise to the surface are moist with the must/wine. The maceration of the peels on the wine continues for 10-15 days, then the free run wine is separated from the marc, which is pressed. Follows the malolactic fermentation on fine lees for 20 days, to make the wine softer on the palate.

Aging: the wine ages in small oak barrels, in barrique for 12 months. During this period the aromatic profile is defined and the wine acquires softness by polymerization of the polyphenols. Follows the refinement in the bottle for at least 3 months, before being released for consumption.

Visual examination: deep ruby red, sometimes with violet reflections.

Olfactory examination: intense and persistent bouquet, with notes of berries and overripe fruits.

Gustatory examination: well structured, full bodied, persistent. Great softness, gives a feeling of velvety and pleasant drink. Notes of black fruits and spices such as pepper and vanilla.

Service: serve at a temperature of 18-20°C, in a tulip glass, taking care to uncork the bottle 2 hours before or using a decanter to oxygenate.

Pairings with food: first courses with game, grilled meat, game of hair and feather, stews and roasts, cured meats, fresh and aged cheeses such as pecorino.