

Istine



ISTINE 2012

Chianti Classico docg
Radda in Chianti (SI)

Grape variety: Sangiovese > 90%, other indigenous varieties <10%

Grapes were collected from the vineyards: ISTINE, CASANOVA, DOCCIOLE

Vineyards: The vineyards are located on different hillsides in the commune of Radda in Chianti. All the vineyards have different features but what they have in common is the **elevation** at more than 500 mt and the **type of soil** which is mostly limestone and Alberese. This is a good combination for producing the best expression of the Sangiovese grape from Chianti, a wine with freshness, elegance and minerality. The **age of the vines** vary between 10 to 30 years old, depending on the vineyard.

Vintage 2012: very hot and dry summer, causing a pause in the fruit's normal maturation which restarted at the end of August.

Harvest: by hand, beginning of October

Alcoholic fermentation: 15 days, @ max 24° C, stainless steel inox tanks

Maceration on the skins: 21 days @ max 24° C, stainless steel inox tanks

Malolactic fermentation: stainless steel inox tanks and a part in oak

Aging: 12 months Slavonian oak, size 10 hl (first passage with harvest 2009)
20-40 hl (first passage with harvest 2012)

Production: around 18.000 bottles

Bottling: feb 2014

Size: 750ml , 500ml, 1500 ml

Drinkable: at least 10 years

First Vintage: 2009