

CHIANTI CLASSICO RISERVA

Denominazione di Origine Controllata e Garantita

Villa Cafaggio Chianti Classico Riserva is obtained exclusively from Sangiovese grapes. Grown on land owned by the estate, the vineyard, situated in Panzano in Chianti, extends along the sunny slopes of the 'Conca d'Oro' (Golden basin), a wine-growing area of great value.

Vine

Sangiovese (clone: VCR4-VCR5; rootstock: 1103 P)

Vineyard location

Cafaggio, Conca d'Oro and Panzano in Chianti

Exposure and altitude

south/south-east/south-west, 320 m ASL

Soil composition

silty-clay loam soil, originating from grey and olive green marl limestone and calcareous sandstone of 'Argille scagliose' (scaly clay) formation.

Training system

spurred cordon, Guyot

Planting density

on average 5,900 vines/hectare

Vinification process

manual harvesting in late September and early October, alcoholic fermentation at controlled temperatures, breaking and soaking of the marc through pump-overs with air, spontaneous malolactic fermentation, maturation for 18 months in medium-sized Slavonian oak barrels, and bottle-aged for three months before sales start.

