



CHIANTI CLASSICO RISERVA

Denominazione di Origine Controllata e Garantita

Chianti Classico Riserva of Cafaggio is obtained exclusively from Sangiovese grapes. Grown on land owned by the estate, the vineyard is situated along the sunny slopes of the “Conca d’Oro” in Panzano in Chianti, a wine-growing area of great value.

The vineyards are grown according to the principles of organic farming.

Vine

Sangiovese (clone VCR4-VCR5; rootstock: 1.103 Paulsen)

Vineyard location

Cafaggio, Conca d’Oro, Panzano in Chianti

Exposure and altitude

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

Soil composition

Silty-clay loam soil, deep, well-drained, originating from calcareous marl

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 manual pressing and pump-overs with air, spontaneous malolactic fermentation

Aging

Maturation for 18 months in medium-sized Slavonian oak barrels. Further maturation for 12 months in glass-lined cement vats and bottle-aging for 3 months before sales start



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013

BASILICA CAFAGGIO S.R.L.

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