VIGNETO DI CAMPOLUNGO

CHIANTI CLASSICO DOCG
GRAN SELEZIONE
2020



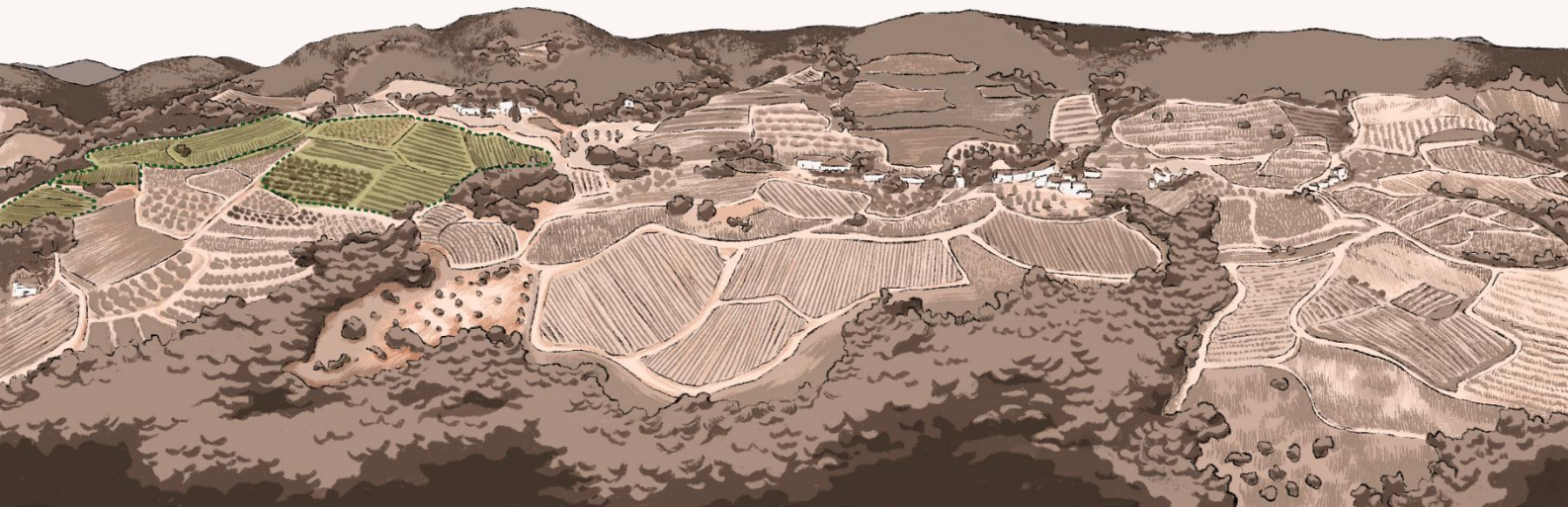
THE GENEROUS SYNTHESIS OF THE INTERACTION BETWEEN MAN AND NATURE.

From the grapes of the renowned Campolungo vineyard comes this Chianti Classico Gran Selezione, an authentic expression of the strength, character and elegance of the Lamole zone, masterfully interpreted by our winemakers.

The Campolungo vineyard



THE LAMOLE AREA



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GRAPES: 100% Sangiovese

PRODUCTION ZONE AND VINEYARD: Lamole - Vigneto di Campolungo; southwesterly exposure.

AGE OF THE VINES: the vines were planted between 1982 and 2009.

OF THE VINEYARD: : 10 ha.

ALTITUDIDE: 440 – 580 mt. above sea level.

TYPE OF SOIL: Sandstone containing galestro (schistous clay) and macigno toscano (ochre-colored sandstone), with inserts of alberese (compact clay and limestone).

VINE TRAINING SYSTEM, DENSITY, AND YIELD PER HECTARE: Cordon Spur (3,000 vines/ha; yield 3500 kg per hectare), Guyot and Archetto Chiantigiano (plant density: 4,000 vines/ha.; yield 5500 kg per hectare).

AGRONOMIC INFORMATION: véraison between 8th and 10th August 2020. Harvest on 21st October.

CHARACTERISTICS OF THE VINTAGE: The first months of the year were characterized by bright days but with very cold temperatures, which caused a delay in bud break. The rest of the spring offered mild, sunny days that alternated with a few brief rain showers, thus ensuring flowering that was regular and at a more traditional time.

A rather hot, dry summer ensued, with good thermal excursions and moderate minimum temperatures, favoring optimum ripening of the fruit. The period of the harvest, between the third week of September and the third in October, was characterized by higher than average rainfall, which allowed for a partial recovery of the weight of the grapes, with a yield that however remained at around 50 hl/ha.

VINIFICATION: The grapes, after careful selection in the vineyard, were destemmed and passed through the optical selector. The must fermented initially in stainless steel vats, separated from the skins, before continuing the fermentation together with them for about a week. During this phase, the cap was moved daily with alternating pumping over and délestage, thus ensuring an excellent extraction of aromas, color and structure.

MATURATION: In the spring following the harvest, the wine was transferred into medium-sized oak casks (with a small proportion put into French oak barriques), where it matured for around two years. At the end of this process, it was blended and underwent a further period of maturation in stainless steel, where it remained until the time of bottling, thus guaranteeing balance and harmony in the final product.

ANALYTICAL DATA: alcohol content 14.5% vol.; pH 3.47; total acidity 5.3 g/l.

BOTTLES PRODUCED: 15,000.

AGING POTENTIAL: over 10 years.

FIRST YEAR OF PRODUCTION: 1985.

BOTTLE SIZES: 0.75 lt., 1.5 lt., 3 lt. and 5 lt.