



Eredi Enzo Raspi

Chianti Classico 2013

APPELLATION: Chianti Classico Docg
VINEYARD LOCATION: Castellina in Chianti
ALTITUDE: 350 meters a.s.l..
BOTTLES PRODUCED: 10000
GRAPES: Sangiovese 95% Colorino 5%
SOIL PROFILE : Medium-textured calcareous marl
PLANTS PER HECTAR: 5000
TRAINING SYSTEM: Guyot
HARVEST: First half of October, hand picked
ORGANIC

VINIFICATION AND MATURATION:
18-24 days fermentation on the skins at 28-30° C,
followed by malolactic fermentation in steel.
Maturation in medium Slavonian oak barrel for 8
months, followed by 3 months in the bottle.

ALCOHOL: 13,5 Vol
TOTAL ACIDITY: 5,31 g/l
SUGAR: <1 g/l
AGEING: 5-7 years
ENOLOGIST: Filippo Paoletti
AGRONOMIST: Ruggero Mazzilli