TENUTA VALDIPIATTA

PRODUCER PROFILE

Estate owned by: Guilio and Miriam Caporali
Winemaker: Yves Glories
Total acreage under vine: 55
Estate founded: 1973
Winery production: 20,000 Bottles
Region: Toscana
Country: Italy

Valdipiatta Chianti Colli Senesi 2016

WINE DESCRIPTION

This wine is a blend of 95% Sangiovese and 5% Canaiolo Nero, from different areas around Montepulciano. The must undergoes an initial pre-fermentation maceration at low temperatures followed by a brief maceration with the skins for greater color and tannin extraction. The wine is aged for three months in large Slavonian oak barrels and six months in bottle.

TASTING NOTES

Radiant ruby red in color, lively aromas of cherries and raspberries complement undertones of cloves and grains of paradise. On the palate, the bright fruit flavors are complemented by full-bodied richness, well-integrated tannins, balanced fresh acidity, and a long luxurious finish.

FOOD PAIRING

Pair this wine with freshly made pasta, marinara sauces, salumi, rich meat ragu's and aged cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Chianti Colli Senesi DOCG
Vineyard size:	15
Soil composition:	Clay and Sand
Training method:	Guyot Cordon Spur-pruned
Elevation:	1,055-1,155 feet
Vines/acre:	1,320-1,600
Yield/acre:	2.8 tons
Exposure:	Various
Year vineyard planted:	1993-2000
Harvest time:	September
First vintage of this wine:	2004
Bottles produced of this wine:	20,000
Average Wine Age:	20
Certified Vineyards:	Organic vineyards

WINEMAKING & AGING

Varietal composition:	95% Sangiovese, 5% Canaiolo Nero
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8 days
Fermentation temperature:	86 °F
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Yes
Fining agent:	Animal based
Type of aging container:	Barrels
Size of aging container:	50 HL
Type of oak:	Slavonian
Length of aging before bottling:	3 months
Length of bottle aging:	6 months
Prefermentation technique:	Cold maceration
Time on its skins:	15 days
Total SO2:	73 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.7
Residual sugar:	1.7 g/L
Acidity:	4.9 g/L
Dry extract:	28.9 g/L

WINEBOW IMPORTS

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