

CASTELLO DI FARNETELLA



CHIANTI COLLI SENESI RISERVA

Denomination:

Chianti Colli Senesi Riserva Docg.

Description:

Made from Sangiovese grapes, with small amounts of cabernet Sauvignon and Merlot, from grapes grown in the vineyards of Farnetella, in the commune of Sinalunga, in the Chianti Colli Senesi DOCG zone. The vineyards are sited on a broad, well-exposed hill at elevations ranging between 400-470 metres. The soils are layered sand and silt, with some clay, and larger presences of rock and limestone, mostly galestro.

Sensory profile:

Intense ruby red, with slight purplish highlights. Lively, variegated aromas, predominantly blueberry, anise, and Mediterranean scrub, with hints of earthy mineral and an appealing note of toasty oak in the background. Very approachable in the mouth, showing relaxed tannins, fine acidity, and firm structure. The finish is lengthy and very appealing, with aromatic hints of wild cherry and subtle vanilla..

Vinification:

After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 12-15 days at 28°C and 30°C, with programmed punchdowns and daily pumpovers. Malolactic fermentation in steel.

In March-April, 50% is transferred to medium-sized botti and once- and twice-used oak barriques, for 12-16 months' maturation. The wine is then bottled and given an additional 4-6 months' bottle ageing.

Varietal:

90% Sangiovese, 5% Merlot, 5% Cabernet.

Vines per hectare:

About 5400.

Training system:

Vertically trained, with spurred cordon pruning.

Harvest:

At different times, but within the first two weeks of October.

