



CAMIGLIANO

Chianti Colli Senesi Sheet Vintage 2016

Controlled designation of origin

DESCRIPTION

SHEET VINTAGE 2016

CLIMATE : After a rainy spring, the autumn was very hot during the day and cool at night, an excursion that made the grapes particularly rich in acidity, color and perfumes. The harvest was perfect, one of the most beautiful in recent years. In May and June the weather was cool, with good rainfall, while in summer the heat was balanced, not excessive

HARVEST: end of September, first week of October

GRAPE: 100% sangiovese grosso

VINIFICATION: Soft pressing, fermentation in temperature controlled stainless steel vats at 25°-26°C with pumping over, maceration on the skins for 8-12 days

PRODUCTION: 15.000 bottles

ANALYSIS: Alcool svolto(%): 13,50, Acidità totale (g/lt.): 5,8, Acidità volatile (g/lt.): 0,47, SO2 Totale (mg/lt.): 80, SO2 libera (mg/lt.): 31, pH: 3,51, Estratto secco netto (g/lt.) 31

DESCRIPTION: Very pleasant and drinkable; presents freshness, softness and good nose-palate length

GASTRONOMIC ACCOMPANIMENTS: meat dishes, cured meats and aged cheeses



info@camigliano.it

