



CAMIGLIANO

Chianti Colli Senesi Sheet vintage 2018 BIO

Controlled designation of origin

DESCRIPTION

SHEET VINTAGE 2018 BIO

CLIMATE : The 2018 vintage in Camigliano was characterized by a spring with precipitations higher than normal (which helped to rebalance the water reserves of the land, after last year's drought). This condition, in consideration of the biological regime, has engaged us considerably both from mechanical operations (weed containment on the ground) and vegetation management. The phenological phases (budding, flowering and setting) had a fairly regular course, producing therefore a good production, with a much higher bunch weight than last year. During the harvest period the weather conditions were very good and the grape harvest returned to a more traditional timing. The products, as soon as the racking is completed, result in a very intense color shade, of sustained gradations, but with high acidity values.

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: 6.000 bottles

ANALYSIS: Alcool svolto(%): 13,44, Acidità totale (g/l.): 5,84, Acidità volatile (g/l.): 0,56, SO2 Totale (mg/l.): 55,76, SO2 libera (mg/l.) 14,57, pH: 3,50, Estratto secco netto (g/l.) 30,2

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

GASTRONOMIC ACCOMPANIMENTS: meat dishes, cured meats and aged cheeses



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