

CA' DI PESA

L'Orcio a Ca' di Pesa società agricola srl

CHIANTI CLASSICO 2016 Ca' di Pesa

Designation : DOCG Chianti classic

Breeding system : Guyot

Yield per hectare : 50 qt/ha

Variety : 95% sangiovese 5% color

Number of bottles produced: 7000

Harvest: end of September

Vinification : steel, pre-fermentative cold maceration, frequent replacements and subsequent hot maceration. Malolactic fermentation in barriques and refinement 12-14 months in new barriques 5%, second and third step barriques 65%, oak barrel French 20% and steel 10%.

Refining in the bottle : minimum 3 months after bottling

Sensory features

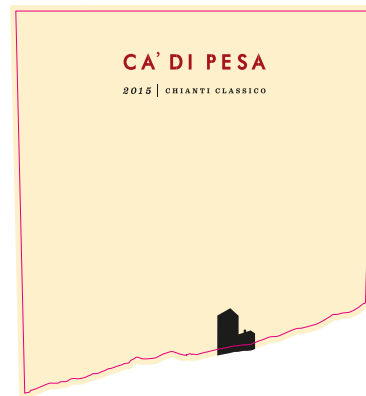
Color: ruby red with purple highlights

Perfume : intense and clean fruit

Taste : clean and elegant entry, good body linear wine and good freshness, elegant and persistent finish.
Overall, a balanced wine

Enologo : *Diego Ciurletti*

Proprietari : *Jessika e Jonathan Auerbach*



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