



“Fattoria di Lucignano Conte Lodovico Guicciardini”

Chianti Colli Fiorentini D.O.C.G.

Blend: Sangiovese 80%, Canaiolo 10%, Merlot 5%, Colorino 5%

Vineyard age (year of planting): Sangiovese: 1970, 1998, 2000; Canaiolo: 1970; Merlot: 1998; Colorino: 1970

Soil type: Medium textured, rich in gravel and clay

Exposure: South-East, South-West. Altitude: 280 meters above sea level

Vinification and ageing: Traditional fermentation and maceration with the skins for 12-18 days in glazed cement vats, four pumping over of the must a day during the first week, two pumping over of the must for the following weeks. The wine matures in glazed cement vats for 12-18 months.

Colour: Medium intensity ruby red

Nose: Fruity, intense, black cherry, violet

Flavour: Soft, medium bodied, moderate acidity, quite tannic

Serving suggestions: Pasta dishes, medium aged cheese

Average no. bottles/year: 140.000

suggested serving temperature (degrees °C): 18-20°

Alcohol %: 13.5% vol.

Dry extract g/l: 26

Acidity g/l: 4.70