



CERTOSA DI BELRIGUARDO

## BELRIGUARDO CHIANTI CLASSICO DOCG

The Chianti Classico Belriguardo is produced from the heart of the Chianti Classico. The grapes are selected after careful and meticulous work in the vineyard. It is hard to find another vine able to express the characteristics of the soil and to modify its own scents depending on the ground where it was born. The floral notes of violet and red-berry fruits are well integrated with delicate spicy notes and the wine is balanced, dry, velvety, rich in tannins on the mouth. It's perfect with important first courses, but the best pairing is the Florentine steak.

GRAPES	80% Sangiovese, 20% international varieties (Merlot and Cabernet)
LOCATION OF VINEYARDS	Chianti Classico area
ORIENTATION	West, Southwest
ALTITUDE	250-300 meters above sea level
SOIL	Stoney soil, rich in organic substances
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	Harvest takes place in September. Alcoholic fermentation in stainless steel vats for 10-12 days at a temperature of 24-25°C, followed by malolactic fermentation.
AGING	Vinified in steel for 3 months and matured for 9 months in used French oak barrels.
ALCOHOL CONTENT	14.0%
TOTAL PRODUCTION	8,000 bottles
OENOLOGIST	Manuel Pieri



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