



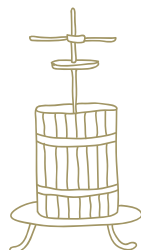
**WINE MAKING:**



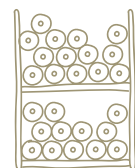
The grapes are hand-picked in small crates and selected manually



Maceration at skin contact for 7 days with controlled temperature of 25/28°C. Brief and frequent pumping over of the must to enhance the fruit



After a gentle pressing, 30% of the total refines for 3 months in old oak barrel of 5 HL while the remaining 70% stays oak free to keep all fruitiness



After the blend, the wine refines for at least 6 months in stainless steel and for 3 more in bottle.

**BOTTLING:** full moon or during first quarter of waning moon

**PRODUCTION:** 30,000 bottles



**NU  
CHIANTI D.O.C.G.**

**THE VINEYARD:** “vigneti mezzogiomo e mattina”

**BLEND:** 100% Sangiovese

**AGE OF THE VINES:** 10-20 years

**ORIENTATION OF THE VINES:**

South-East/West

**SOIL TYPE:** sand (79%), clay (15%) and light loam (6%)

**DENSITY OF PLANTING:** 5,000 per ha.

**HEIGHT ABOVE SEA LEVEL :** 335-365 meters above sea level

**PER HECTARE YIELD:** 56 HL

**HOLISTIC AGRICULTURAL PRACTICE**

**GRAPEJUICE GROUP**

WINE IMPORTER

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