



## WINEMAKING:



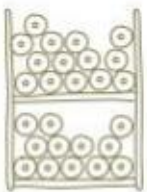
The grapes are hand-picked in small crates and selected manually



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



After a gentle pressing, 30% of the total refines for 3 months in old oak barrel of 5HL 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 mezzogiorno e mattina

**"BLEND:** Sangiovese 100%

**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 m. a.s.l.

**YIELD PER HECTAR:** 56HL

**MANURING:** manure and green manure technique.

**AGRICULTURAL PRACTICE:** holistic