



Terre di Melazzano

FONDATA NEL 1959

WINE CHIANTI CLASSICO D.O.C.G.

Chianti Classico Chiandrè Biologico



The wine Chianti Classico Chiandrè D.O.C.G.

The organoleptic characteristics of our Chianti Classico change in accordance to the specific climatic differences in the year of production. This wine is a result of a synthesis between respect of the oldest traditions and the search for innovation in the new clones of Sangiovese and production techniques. One year after making the Sangiovese wine, 5% Canaiolo and a 5% Merlot, which in turn have been aged for one year in barriques is added.

The wine has a bright ruby red color initially that, with aging, evolves towards a beautiful garnet colour. It has an excellent persistence and consistency, made evident by the formation of the "larches" that form and descend slowly from the inner wall of the glass in which the wine was poured.

The perfume is intense, fine, ethereal and spacious with hints of violets and fruit. The taste is dry, warm, velvety, smooth and above all balanced and well structured. It is a wine suited to aging.

bottle: 0,750 L
gross weight: 1,230 Kg
net weight: 0,750 Kg

Technical Chart

NAME OF THE WINE

Chianti Classico Chiandrè

LEGALLY DEFINED PRODUCTION ZONES AND PRODUCTION FORMULAS

Chianti Classico D.O.C.G.

VINEYARDS

90% Sangiovese, 5% Merlot, 5% Canaiolo

ORIGIN ZONE

Greve in Chianti (FI)

SOIL

60% average mixture, 40% galestroso

DENSITY OF VINEYARD PLANTING

4.700 vine/ha

VINE TRAINING SYSTEM

80% spurred cordon, 20% tuscan arch

MIDDLE AGE OF VINE

15 years

CRUSH PER HA

70 hundred kilos of grapes

PRODUCTION POTENTIALITY

20.000 bottles

STRENGTH / ALCOHOLIC CONTENT

13° by vol

VINIFICATION

Fermentation and maceration in temperature controlled stainless steel tanks for 18 days

AGING

12 months in oak barrels, Merlot , 6 months in French oak barrels

REFINEMENT

in bottles for 6 months

COLOUR

Vivacious ruby red colour evolves to garnet through aging

PERFUME

Intense, persistent, fine, earthy perfume with a scent of sweet violet and red fruits

TASTE

Dry, warm, velvety, soft, wellbalanced and well-structured taste. Persistent vanilla-like aftertaste

GASTRONOMIC ACCOMPANIMENTS

Perfect with red meat, game and mature cheese

WINE SERVICE TEMPERATURE

18° C



Terre di Melazzano

WINEFARM

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Contacts

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