



Terre di Melazzano

FONDATA NEL 1959

WINE CHIANTI CLASSICO D.O.C.G.

Chianti Classico Riscoperto Biologico



The wine

Riscoperto Chianti Classico D.O.C.G.

Our desire to innovate, by searching only within tradition, has led us to conceive a wine produced entirely naturally without the addition of any chemical additives.

Our challenge is to revive the wine product which results solely from the pressing of grapes (grown organically), and by a succession of ancestral winemaking processes without the addition of synthetic additives which, if on the one hand facilitate these processes, alter the more regular cycles and behavior of nature.

Thus the first **Chianti Classico** without sulfites was born. Derived from 100% Sangiovese grapes, requiring special attention to hygiene in the fermentation stage and a systematic and assiduous attention during the most sensitive stages of refinement.

We are very proud to announce that from November 2013 Chianti Classico Terre di Melazzano WITHOUT SULPHITES will be available, a wine very special and unique.

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

Technical Chart

NAME OF THE WINE

Riscoperto wine sulfites free

LEGALLY DEFINED PRODUCTION ZONES AND PRODUCTION FORMULAS

Chianti Classico D.O.C.G.

VINEYARDS

100% Sangiovese

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

6.000 bottles

STRENGTH / ALCOHOLIC CONTENT

13° by vol

VINIFICATION

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

AGING

6 months in steel

REFINEMENT

in bottles for 6 months

COLOUR

Vivacious ruby red colour on typical nuances of the wine young and dynamic

PERFUME

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

TASTE

Dry, warm, velvety, soft, well-balanced and well-structured taste. Typical taste of a Chianti Classico 100% Sangiovese. Very marked freshness

GASTRONOMIC ACCOMPANIMENTS

Perfect with all types of food of medium persistence, as it is particularly fresh and fruity. Ideal for an aperitif, a glass fresh and fruity. Wine by the glass.

WINE SERVICE TEMPERATURE

18° C

Contacts

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Terre di Melazzano

WINEFARM

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