

VIGNA BASTIGNANO

CHIANTI CLASSICO GRAN SELEZIONE

D.O.C.G.



2013 Vintage

Number of bottles produced: 2.000

Composition: 100% Sangiovese

May be stored for up to: 20 years

Produced by: Villa Calcinaia

Owners: Counts Capponi since 1524

Location: Greve in Chianti

Altitude: 280 meters

Total size of estate: 200 hectares with 27 hectares in vineyard

Soil:

pH 8,0

Exchangeable phosphorus 22

Organic substance 1,27

Total lime 29,2

C.S.C. 18,9

Silt 42,3

Total nitrogen 0,9

Exchangeable potassium 139

C/N 8,2

Active lime 4,4

Clay 25,2

Sand 32,5

Exposure: east / south-east

Date planted: 2004

Date harvest: 09/10/2013

Clone: mass selection

Rootstock: 420A

Training system: Tuscan Gobelet

Number of plants per hectare: 6.000

Treatments per year: 6 – 9

Quintals of grapes per hectare: 55

Amount of wine produced per quintal: 70%

Fermentation: open tonneaux of 500 lt

Maceration period: 18 days

Days of alcoholic fermentation: 8 days

Maximum temperature in fermentation: 30° C

Period of ageing: 20 months in a oak cask of 10 hl and in a cement eag of 7hl

Period of ageing in bottle: 12 months

Type of wood: slavian oak

Number of racking between containers: 2

Type of filtration: 5 micron

Sugar percentage at vintage: 25 brix

Total acidity in bottle: 5.0 gr/l

Total content of sulfur dioxide: 37 mg/l

Total content of free sulfur dioxide: 12 mg/l

Net dry extract: 27.1 gr/l

Alcoholic percentage: 13.5%

Ph: 3.73

Type of bottle: Bordolese Nobile Maya (750 g.) containing 75 cl; 150 cl; 300 cl

Cork size: 25x49

Number of bottles per wooden box: 6