

CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita

Villa Cafaggio produces a Chianti Classico made exclusively with Sangiovese grapes. The vines grow on land owned by and surrounding the estate, which is situated in Panzano in Chianti, set in the heart of the 'Conca d'Oro' (Golden basin), one of the symbols of Tuscan wine-making.

Vine

Sangiovese (clone: VCR4-VCR5; rootstock: 1103 P)

Vineyard location

Cafaggio, Conca d'Oro and Panzano in Chianti

Exposure and altitude

south/south-east/south-west, on average 320 m ASL

Soil composition

silty-clay loam soil, originating from grey and olive green marl limestone and calcareous sandstone of 'Argille scagliose' (scaly clay) formation.

Training system

spurred cordon, Guyot

Planting density

on average 5,900 vines/hectare

Vinification process

manual harvesting in late September and early October, alcoholic fermentation at controlled temperatures, breaking and soaking of the marc through pump-overs with air, spontaneous malolactic fermentation, maturation for 12 months in 65 hl Slavonian oak barrels, and bottle-aged for three months before sales start.

