



TENUTA DEGLI DEI



FORCOLE

CHIANTI CLASSICO DOCG

Named after the vineyard of production, a fresh and lively wine, a tribute to the tradition of our territory, a pure expression of Sangiovese.

Appellation: **Chianti Classico DOCG**

Area: **Panzano in Chianti**

Viticulture: **Organic**

Soil: **Loose, medium mix, rich in marl**

Exposure: **South**

Altitude: **400 mt asl**

Grape: **Sangiovese 100%**

Density: **6.500 vines per hectar**

Training system: **Spurred cordon**

Vinification: **In temperature controlled stainless steel tanks with indigenous yeast for at least 3 weeks. Malolatic fermentation in barrels.**

Aging: **In tonneaux for 10 months and cement tanks for 4 months**

Average bottle production: **20.000**

Società Agricola Degli Dei Srl

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