



## FORCOLE

CHIANTI CLASSIC DOCG

Named after the vineyard of origin, this fresh and lively wine pays tribute to the tradition of our land, made exclusively from Sangiovese grapes.

Appellation: **Chianti Classic DOCG**

Area: **Panzano in Chianti**

Viticulture: **Organic**

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

Exposure : **South**

Altitude: **400 meters asl**

Grape: **Sangiovese 100%**

Density: **6,500 vines per hectare**

Training system: **Spurred cordon**

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

Aging: **In tonneaux for 10 months, concrete tanks for 4 months**

Average production: **20,000 bottles**

**Società Agricola Degli Dei Srl**

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