

TENUTA DI NOZZOLE



## VIN SANTO CHIANTI CLASSICO

*Denominazione di Origine Controllata (DOC)*



### THE LAND

**Area of production:** produced with grapes from our Nozzole estate in the town of Greve in Chianti

**Altitude:** from 300 MASL

### THE GRAPE

**Vines:** Prevalence Trebbiano and Malvasia

**Planting density:** 2.800 vines per hectare

**Production per hectare:** on average, 7 tons of grapes

**Yield in wine from the grapes:** approximately 30%

### IN THE WINERY

**Harvesting and Drying:** after a dry August, with only 9 mm of rain, followed by a spring-summer period with excellent ripening conditions, the grapes were harvested in the first ten days of September in perfect condition and placed to dry hanging in the historic fruit cellar of the "Villa di Nozzole"

**Vinification:** once the desired degree of drying is reached (December-January), the grapes are again "harvested" and vinified with soft pressing and very slow winter fermentation in oak barrels

**Ageing:** 7 years in barriques, with periodic decanting to reach the natural clarity

**Bottle ageing:** minimum 3 months. Bottled without clarification and filtration

### THE WINE

**Tasting:** golden yellow, bright, shiny. Hints of raisin with notes of honey, dried fruit, chamomile, vanilla and spices from oxidative tertiarisation on the nose. On the palate balanced sweet, full taste, complex and persistent with a refined balance between acidity and sweetness

**At the table:** excellent with biscuits in general, but especially with the Tuscan Cantucci; very delicious and original with strong soft or very aged cheeses. At "Villa di Nozzole" we like to pair it with Catalan cream with a sauce of alkekengi and vanilla

**First Harvest:** 1996

**Shelf life:** from 10 to 20 years

**Ambrogio e Giovanni Folonari Tenute S.a.r.l.**

Soggetto all'attività di direzione e coordinamento di Aeffe Fin S.p.a.  
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