



TENUTA DI NOZZOLE



VILLA DI NOZZOLE

*Nozzole*

CHIANTI CLASSICO

D.O.C.G.

TENUTA DI NOZZOLE



# NOZZOLE

## CHIANTI CLASSICO

*Denominazione di origine controllata e garantita (DOCG)*

### THE LAND

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

**Altitude:** from 280 to 380 MASL

### THE GRAPE

**Vines:** Sangiovese varietal wine

**Planting density:** 2,800 – 5,500 vines per hectare

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

**Yield in wine from the grapes:** max 70%

### IN THE WINERY

**Vinification:** by maceration with délestage and pump-overs in stainless steel vats at a controlled temperature of 28°C (82°F). Duration: about 15 days.

**Ageing:** in toasted French oak barrels (225 lt / 59,4 gal) with a 33% turnover for 10-12 months

**Bottle ageing:** minimum 3 months

### THE WINE

**Tasting:** Generous aromas of macerated cherries and mature fresh fruit. Ample, full and assertive on the palate with a lingering finish and an equal balance of soft tannins.

**At the table:** At “Villa di Nozzole”, we like to serve it with a Florentine Steak, made preferably with Chianina beef, together with white zolfini beans dressed with some extra virgin olive oil from the farm.

**First Harvest:** 1971

**Shelf life:** up to five years

**Interesting fact:** Nozzole Chianti Classico is the offspring of what is historically one of the best known farms in Chianti



AMBROGIO E GIOVANNI FOLONARI

T E N U T E