



Podere Ciona Chianti Classico Riserva D.O.C.G.

(kee-AHN-tee KLAH-see-ko ree-ZAYR-vah)

The Gatteschi family specializes in Chianti Classico Riserva—and they make just under a thousand cases at that. This beautiful wine is a blend of wine aged in new, 2nd, and 3rd passage French oak barriques for at least 18 months. The aromas of cherry, blackberry, and earthy beets co-mingle with a taut, finely structured Sangiovese and Merlot blend that could age for 10+ years.



LOCATION

Toscana, Italia.
(Town of Montegrossi)
4 hectares. 560 meters.



SOIL

Weathered sandstone.



ESTATE

Podere Ciona.
(poh-DAY-ray chee-OH-nah)



VINE

Horizontal Spurred Cordon.
5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Franco & Lorenzo Gatteschi.
(FRAHN-ko gah-TAES-key)
(lo-RAINT-zo gah-TAES-key)



VINIFICATION

Fermentation in temperature controlled stainless steel tanks. Extended post-fermentation maceration on the skins for 20–25 days.



VARIETALS

95% Sangiovese,
4% Merlot,
1% Alicante Bouschet.



BARREL

1st, 2nd, and 3rd passage
French barrique.



RESIDUAL SUGAR

1.8 grams per liter.



MATURATION

18 months in the barrel.
10+ months in the bottle.



ACIDITY

5.3 grams per liter.



VINTAGE PRODUCTION

750 cases.



ALCOHOL

13.2% by volume.



FOOD PAIRING

Penne with tomato-basil cream sauce,
roasted duck, and pork chops with
mushroom demi-glace.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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