

# Terre di Prenzano

Chianti Classico Docg

## *Fruity, vibrant, harmonious*

Produced exclusively with Sangiovese grapes from Prenzano and other vineyards neighbouring the Renaissance villa, this vintage Chianti Classico showcases all the typical characteristics of this grape varietal thanks to its aging in large oak barrels.

### GRAPE VARIETAL

100% Sangiovese

### PRODUCTION AREA

Greve in Chianti

### VINEYARDS

Prenzano-Petriolo, Orto-Poggio Ascitutto

### TERRAIN

Prenzano is the highest area within the historical core of the vineyard estate, with soils that resemble the particularly sandy soil of the Lamole area. The average age of the vineyards is approximately 20 years. Sangiovese in this area produces fresh wines with a good fruit component and medium structure.

### YIELD PER HECTARE

45 hl/Ha

### HARVEST

The grapes are manually harvested in the Prenzano and Petriolo vineyards, while harvesting machines are used in the Orto and Poggio Ascitutto vineyards.



### VINIFICATION

The destemmed grapes are placed in stainless steel tanks, where fermentation and maceration on the skins occur for 10 days. Délestage and pumping over are performed during this period. After racking, the wine is decanted and undergoes malolactic fermentation.

### AGING

Large oak barrels are important for the aging of the Terre di Prenzano Chianti Classico. They give Sangiovese the right space to fully express its fruity notes and the freshness that characterises it.

**ALCOHOL CONTENT** 13,5% - 14% Vol.

**SERVING TEMPERATURE** 18-20°C

**BOTTLE SIZES** 375 ml, 750 ml, 1500 ml

**BOTTLES PRODUCED** 130.000

### AWARDS & RATINGS

2018 Vintage

Decanter.....92

Wines Critics.....93

2019 Vintage

James Suckling.....92



■ Vineyards  
■ Estate