



TENUTA DI CAMPOMAGGIO

*Radda in Chianti*

# CHIANTI CLASSICO RISERVA DOCG 'SANTA TERESA' 2019

SANGIOVESE 100%

The "Santa Teresa" Reserve is a selection of the best grapes coming from the highest vineyards of our Estate. This is the first year of production.

**Ownership:** Tenuta di Campomaggio

**Vineyard Altitude:** from 480 to 280 metres a.s.l.

**Area under vine:** 32 ha

**Type of soil:** medium-textured, chalky-clay with a good percentage of rock and stone (30%) deriving from the disintegration of rocks (galestro)

**Climate:** mediterranean

**Exposure:** South - South East - South West

**Density:** 5000 plants / ha

**Growing system:** spurred cordon and guyot

**Average age of vines:** 20 years

HARVEST 2019

Harvest year to be defined as fresh, with abundant rains in the period of July and August. The ripening of the grapes came with a slight delay compared to the average harvest of the other years, but the grapes were healthy, with a good expressed acidity.

VINIFICATION AND AGING

**Yield per hectare:** 70 quintals/ha

**Harvest period:** October

**Fermentation:** stainless steel

**Aging:** 70% in steel, 30% aged in large

**Resa per ettaro:** 70 quintali/ha

**Epoca di vendemmia:** October

**Fermentazione:** oak barrels 50 hl

**Affinamento:** About 2/3 of the wine is transferred to large oak barrels and a part to barriques and tonneaux where it remains for 12-18 months. Rest in the bottle at least 3-6 months before release.

TASTING NOTES

Ruby red color, deep and very intense. Wild berries and mint with floral hints of rose, alternating with spicy notes of cloves. In the mouth it is ample and intense, with great taste expression. The young and vibrant tannins are well structured and very integrated. The tactile feelings of freshness given by the strong acidity, make the taste elegant, giving a long lasting finish in the mouth.



ALCOHOL 14% VOL.

TOTAL ACIDITY 6,33 g/L

pH 3,26

AGING POTENTIAL ABOUT 15 YEARS