

Chianti Classico DOCG Riserva “Squarcialupi”



Height of vineyards: 400-500 m a.s.l. South-West facing

Vines per hectare: 5,500

Type of soil: medium clayey, stony, with sands of galestro and alberese

Blend: Sangiovese 90%; Merlot 5%; Cabernet Sauvignon 5%

Production:

Grapes per hectare: 60 quintals

Yield in wine: 70%

Bottles per year: 20,000

Winemaking: the grapes are harvested by hand, selecting the perfect ripening bunches. The fermentation takes place in stainless steel vats, at controlled temperature to save primary aromas; after 8-10 days all the sugars are converted into alcohol. To extract the color and the aromas, the peels that raise to the surface are moist with the must/wine. The maceration of the peels on the wine continues for 15-20 days, then the free run wine is separated from the marc, which is pressed. Follows the malolactic fermentation on fine lees for 20 days, to make the wine softer on the palate.

Aging: the wine ages in big barrels of Slavonian oak (capacity from 24 to 47 hl) for 12 months, in the ancient cellar of the Squarcialupi palace and for another 6 months in barrique. During this period the aromatic profile is defined and the wine acquires softness by polymerization of the polyphenols. Follows the refinement in the bottle for at least 6 months, before being released for consumption.

Visual examination: deep ruby red.

Olfactory examination: intense and persistent bouquet, with notes of berries and spices such as licorice and black pepper. Well-harmonized hints of oak.

Gustatory examination: well structured and balanced, complex, persistent. Notes of red fruits and spices such as black pepper and licorice.

Service: serve at a temperature of 18-20°C, in ballon, taking care to uncork the bottle 2 hours before or using a decanter to oxygenate.

Pairings with food: grilled red meats, steak, game of hair and feather, stewed and roasted, aged cheeses hard like pecorino.