



*Podere Allerese*  
Azienda Agricola & Agriturismo

# A VENTO E SOLE

CHIANTI DOCG



## ESSENTIALS

Grape Variety: Sangiovese 90%, Fogliatonda 10%  
Maceration: 7 days  
Fermentation: indigenous yeasts

## VINEYARDS

Soil: extremely rocky and draining.  
Age of vines: 15 years old  
Altitude: 450 m  
Exposure: south and south-west  
Pruning and training system: cordon spur,  
2.5x0.80 m, 5000 vines/hectare

## HARVEST

Hand picking in crates containing 15 kg, at  
the end of September/beginning of October.  
Yield: 5 tons/hectare (the maximum yield  
for Chianti is 9 tons/hectare)

## WINEMAKING

Destemming with no crushing, followed by  
spontaneous fermentation in stainless steel  
tanks. Maceration for 7 days, with two  
pumping-overs per day, in order to contain  
the extraction of tannis, favoring the  
expression of a light and fruity character.  
Temperature control under 28° C.  
Spontaneous malolatic fermentation followed  
by aging only in stainless steel.

## TASTING NOTES

The fresh character of this wine makes it very  
versatile. Classically paired with cold cuts and  
meat at room temperature, can also be  
refrigerated around 14 celsius, to be the  
perfect pairing for cheese or even fish.

## LABEL

Poem by Adriana de Carvalho Masi (each year a different one)