



*Podere Alberese*  
Azienda Agricola & Agriturismo

# PODERE ALBERESE

CHIANTI RISERVA DOC

## ESSENTIALS

Grape Variety: Sangiovese Grosso 90%, Canaiolo 10%  
Maceration: 25 days  
Fermentation: indigenous yeasts

## VINEYARDS

Soil: rocky and draining, rich with limestone  
Age of vines: 45 years old  
Altitude: 450 m  
Exposure: south and south-west  
Pruning and training system: cordon spur, 3.5x1 m, 2860 vines/hectare

## HARVEST

Hand picking in crates containing 15 kg, in late September/beginning of October.  
Yield: 3.5/4 tons/hectare, much lower than the prescription of the Production Code (which states maximum 9 tons/hectare).

## WINEMAKING

Destemming with no crushing, followed by spontaneous fermentation by indigenous yeasts in stainless steel tanks. Maceration lasts 25 days. During the alcoholic fermentation, temperature does not overcome 28 °C. Spontaneous malolactic fermentation.

Aged 30 months in Slavonian oak (a few 500 liters tonneaux and one 2100 liters cask) then at least two years in bottle.

## TASTING NOTES

Classic and traditional style Chianti. Ruby red color, tending to garnet. Despite the long ageing in oak, this wine has a very delicate and fine aromatic profile and taste. On the nose, floral aromas, and balsamic notes. Good textural acidity, over a firm and dry tannic structure. Long persistence in the mouth.

Finds its best pairing with meat and game.



## LABEL

View of Podere Alberese