



# Gineprone Chianti D.O.C.G.

## Vintage 2011



<b>Production area:</b>	Montalcino, in the area allowed for the production of Chianti DOCG appellation.
<b>Vineyard:</b>	Gineprone derives from the presence of a large specimen of “juniper”, Ginepro in Italian, on the ground near the vineyard.
<b>Grapes:</b>	Sangiovese (90%) and Cabernet Sauvignon (10%).
<b>Vinification:</b>	Fermentation on grape skins for about 10 - 12 days at controlled temperature below 28° C in shallow, wide steel tanks (150 hl), in order to obtain delicate tannin and colour extraction.
<b>Ageing:</b>	Takes place in the historic cellar of Col d'Orcia; a few months in oak barrels of Slavonia and Allier oak, the same used for Brunello and Brunello Riserva aging, followed by about 4 months in the bottle for refinement.

## MAIN FEATURES

<b>Colour:</b>	Intense and bright ruby red.
<b>Bouquet:</b>	Ample and persistent with pleasant hints of ripe fruit, plum and spices originating from the oak.
<b>Flavour:</b>	Good structure, full and balanced with a long charming fruity aftertaste.
<b>Alcohol:</b>	13,5 %
<b>Total acidity level:</b>	5,3 g/l

*Serving temperature: 18°C*