

Fattoria San Donato

Chianti Colli Senesi Docg “Fiamma”

Winegrowing

Name of vineyard(s): Baciolo, Terrerosse

Soil: Mixed clay and Pliocene sand

Exposure: North/East, Southwest

Altitude: 395 m

Grape variety (varieties): 92% Sangiovese, 8% Merlot

Stock(s): 420a, 110r

Cultivation: Part spurred cordon, Guyot

Average age of vines: 10 years

Plant density (vines/ha): 4,400

Production per vine: 1.5Kg/plant

Production per hectare: 6.5 tons./Ha

Treatments in the vineyard: Copper and Sulphur as required

Fertilizers: Organic manure in pellets as required, green manure with barley, clover and leguminous

Harvesting method: Manual

Certifications: BIOAGRICERT



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Oenology

Selection of the grapes in the vineyard, de-stalking and pressing. Maceration for 12-14 days at a maximum temperature of 30°C in stainless steel tanks. Maturing and spontaneous malo-lactic fermentation in tonneaux and barriques, some of which new and other used for the 2nd and 3rd time. It spends 10-12 months here in contact with yeasts that undergo regular batonage to maintain them in suspension.

Natural stabilisation, blending following organoleptic control of the most suitable components and light pre-bottling filtration.

At least 6 months' bottle ageing.

Number of bottles produced: 4,000

Type of bottle: 750 ml Bordeaux bottle