

Le Cinciole

Italy - Tuscany - Panzano in Chianti (FI)



LE CINCIOLE
P O D E R E

Ownership/Founders Valeria Viganò e Luca Orsini

Start of Activity 1991

Vitiviniculture Certified Organic

Hectares 10

Bottles produced 45.000

CAMALAIONE TUSCANY IGT

70% Cabernet Sauvignon, 15% Syrah, 15% Merlot

Production area: Panzano in Chianti (Florence)

Terrain: galestro composto da scisti argillo-calcaree su roccia madre di pietraforte

Harvest: manual

Vinification: In the vineyard dedicated to this wine, the planting density reaches 9000 vines per hectare, and the natural competition between the plants makes them produce no more than 500 grams of grapes per plant. Fermentation occurs spontaneously using indigenous yeasts and takes place in 500-liter oak barrels used as small vats. Repeated manual fulling is carried out during the fermentation process. Upon racking, the wine is racked directly into barrels, where it undergoes malolactic fermentation, remaining for a long time on its fine lees frequently removed by batonage

Refinement: matures in the same barrels for about 24 months and completes its aging first in cement vats and then in bottles for at least 12 months

Color: rosso rubino intenso

Fragrance: Rich and complex bouquet with notes of plum and blackberry, red flowers and fruit under spirits, with a spicy finish

Flavor: Full-bodied and intense, with a vegetal and intense sip, balanced and smooth, with a lingering finish

Alcoholic Grade: 15% vol

