

# 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:** deep ruby red

**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

