

# 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

## CHIANTI CLASSICO

100% Sangiovese

**Production area:** Panzano in Chianti (Florence)

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

**Harvest:** manual

**Vinification:** carefully selected grapes are harvested by hand and after being destemmed and lightly crushed, are vinified in concrete vats. Fermentation occurs spontaneously through indigenous yeasts. At the end of this, it is racked and transferred to other vats to carry out malolactic fermentation

**Refinement:** aging takes place in traditional medium-capacity French oak barrels (20 hl) where it remains for about 12 months, continuing for another 12 months in concrete tanks before being bottled

**Color:** ruby red

**Fragrance:** Aromas of violets, sour cherries, licorice and spices

**Flavor:** Full-bodied, characterized by astringent tannins and strong acidity

**Alcoholic Grade:** 13.5% vol

