

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: rosso rubino

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

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

Alcoholic Grade: 13.5% vol

