



# RIGNANA



## Chianti Classico DOCG 2007

**Grape variety:** 85% Sangiovese, 15% Canaiolo

**Start of harvest:** 21<sup>st</sup> September, handpicked

**Fermentation:** 21 days in stainless steel vats, max. 27°C; spontaneous malolactic fermentation

**Ageing:** 12 months in oak barrels (barrique) of 3<sup>rd</sup> and 4<sup>th</sup> passage

**Production:** 20.000 bottles

**Alcohol :** 14,5%

**Total acidity:** 5,6 g/l

**pH:** 3,4

**Net dry extract:** 30,2 g/l