



Chianti Classico Pontignanello DCG

Refined and elegant with a strong personality, this classy wine was produced by Family Losi since the nineties and represents the most traditionally produced Chianti Classico in its continuous qualitative growth.



Grapes: Sangiovese 90%, Canaiolo Toscano 10%

Vineyard: Produced from selected autochthon grapes produced from the vineyards once belonged to the Pontignanello farm. Situated at 280-300 meters above the sea level, the vineyard is southerly facing and supports a regular and optimal aging of the grapes.

The hilly slopes have a tuff and rocky structure, mainly from sandstone in the higher areas, while Galestro marl and Alberese limestones are typical of the lower areas of Chianti Classico.

The training system is cordon spur with a density of about 4500 vine plants per hectare.

Wine making: fermentation in stainless steel tanks at a controlled temperature lower than 27° for about 10-15 days, which is the average suitable time for extraction of colour, polyphenols, tannins and other typical Chianti Classico features from the skin. After the alcoholic fermentation, the wine is placed in cement-vitrified tanks for the second fermentation, until the malic acid gets totally exhausted. Only at this moment the wine will be ready to age in wood.

Ageing: 12-18 months in 50 hl oak casks

Refining A deep "embrace" between the soft tannins 'energy, alcohol and acidity is enhanced by a 6 month refinement in bottle before merchandising.

Bottles produced: 11,250

Average production: 150 hl

Serving Temperature: 18°

Non- Fermented sugars (g/l) 1.8

Alcohol content: 13.2 %

Extract Without Sugar (g/l) 31.60

Volatile Acidity: 0.46

Colour intensity: 8.48

Colour: bright ruby red, with violet reflections, tending to garnet with aging

Bouquet: quite intense, but very refined and fruity mixed with oak scents.

Flavor: powerful and intense; robustly but at the same elegantly tannic, with hints of berries and vanilla and pleasant persistent aftertaste.

Serving Suggestions: Red meats, seasoned cheese, and cured meat.

Famiglia Losi