



Chianti Classico Pontignanello Riserva DOCG

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



Grapes: Sangiovese 95%, Canaiolo Toscano 5%

Vineyard: Produced from selected autochthon grapes produced from the vineyards once belonged to the Pontignanello farm, situated at 300-320 meters above the sea level. This vineyard has a constant sunlight exposure from sun rising to sunset, thus supporting 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 5000 vine plants per hectare.

Wine-making: alcoholic fermentation in stainless steel tanks at a controlled temperature lower than 27° for about 15-20 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 get totally exhausted. Only at this moment the wine will be ready to age in wood.

Aging: 30 months in 20 hl oak casks.

Refining: being a wine of significative structure, it has a further rest in bottles for 6-12 months before merchandising.

Bottles produced: 8250

Annual average production: 85 Hl

Alcohol content: 13.5%

Residual sugars (g/l) 1.6

Extract without Sugar (g/l) 32.90

Serving temperature: 18°

Volatile acidity: 0.42

Color intensity 9.10

Colour: ruby red, tending to garnet with aging

Bouquet: intense, but very refined and with balsamic sensations and well-mixed hints of fruit and vanilla.

Flavor: charming, soft and elegant; rich of noble tannins, long persistence and pleasant round dry wood scents finish.

Serving Suggestions: T-bone steak, wild board and noble game.

Famiglia Losi