

## *Campo al Sole*



### *Technical sheet*

#### ***“Chianti Classico Riserva DOCG Campo al sole 2019”***



**Grape variety:** 85% sangiovese, 10% merlot, 5% cabernet sauvignon

**Training system:** counter-espalier and guyot pruning system

**Soil Typology:** Argillaceous limestone

**Plant density:** around 3000 per hectare

**Production:** 6000 bottles per hectare

**Harvest:** October exclusively by hand

**Vinification process:** The grapes are crushed and macerated on the skins for 6 hours at 8° C. The temperature is then brought up to a controlled 28° C for fermentation for about 10 days and then a further period of maceration for 14 days.

**Aged:** The wine is aged on the lees for two weeks and then matured for 2 months in stainless tank followed by 18 in French barriques (tonneaux for Sangiovese), after which it is blended and bottled and sold not before others 9 months in bottle

**Alcohol percentage:** 14%      **Total acidity** 5,3 g/l  
**Sugar level:** 2g/l

**Color:** Deep ruby red      **Bouquet:** floral

**Service temperature:** 18°C

**Food pairings:** The Chianti Classico Riserva Campo al Sole goes perfectly with a cheese plate on a longer winter evening in front of the fire. It is the ideal complement to succulent roasts, grilled meats and tasty, slow cooked stews.

Campo al Sole Soc. Agricola Srl

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