

VILLA CERNA

Primocolle Villa Cerna



Appellation: Chianti Classico DCG
Area of production: Castellina in Chianti, Siena
Harvest / Vintage 2016
Number bottles: 60.000

Altitude: 280 mt above sea level
Soil Composition: Middle Dough alkaline presence with stones
Tonnes of grape per hectare: 7 Tonnes
Plant per hectare: 5000
Pruning technique: Spurred Cordon

Vinification: traditional in temperature-controlled on skin
Method of fermentation small stainless steel tank
Fermentation temperature: 26 °C
Length of Fermentation and Maceration: 15 days
Ageing: 9 months in barrique, minimum 3 months in bottle

Service temperature: 18 °C

Alcoholic content: 13,5 %

Tasting notes Approximately 250 meters above sea level, the terroir is ideally suited for the vine. The Chianti Classico is made from Sangiovese and other complementary grapes.

Traditional red wine vinification is used and during fermentation extra care is taken with precise pumpings over (remontage) and temperature control. The wine is aged in oak casks and barriques for approximately 9 months.

From the vineyards to the cellar, the production system for this wine is carefully monitored; Villa Cerna Chianti Classico is an expression of its region and possesses an easily identifiable clean character.

Clear and vivid ruby in color. An intense floral bouquet, with violet and iris aromas the most prevalent. Tannins well integrated with the freshness of fruit make for a Chianti Classico with moderate ageability.

An ideal accompaniment to grilled or roasted red meats, cured meats, and cheeses.
Serve with: cheese, roasts and game

TENUTA DELLA
FAMIGLIACECCHI

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