



DON TOMMASO

CHIANTI CLASSICO DOCG

2003

Estate	Villa Le Corti
Denomination	Chianti Classico Docg
Production area	San Casciano in Val di Pesa, Florence
Altitude	270-350 m a.s.l.
Exposition	South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5800 plants per ha.
Training form	Spurred cordon
Grape variety	Sangiovese 85%, Merlot 15%
Date of harvest	Merlot: 27 August- 27 september Sangiovese: 10 september - 20 october
Fermentation	In open stainless steel tanks, frustum shape at controlled temperature of 30° C for a period of 18 days for Sangiovese and 16 days for Merlot
Ageing	15 mounths, in barriques Allier new for the most part; 6 months in bottle.
Date of bottling	July 2005
Production in bottle	18.000 (0,75 l)
Alcohol level	14 % vol.
Total acidity	5,3 g/l
pH	3,33
Riconoscimenti	90 punti Wine Spectator, USA