



VINEYARD PROFILE

Production area: **Monti in Chianti**

Vineyard extension: **22,4 hectares (55.3 acres)**

Altitude: **380-400 meters (1,247-1,312 feet)**

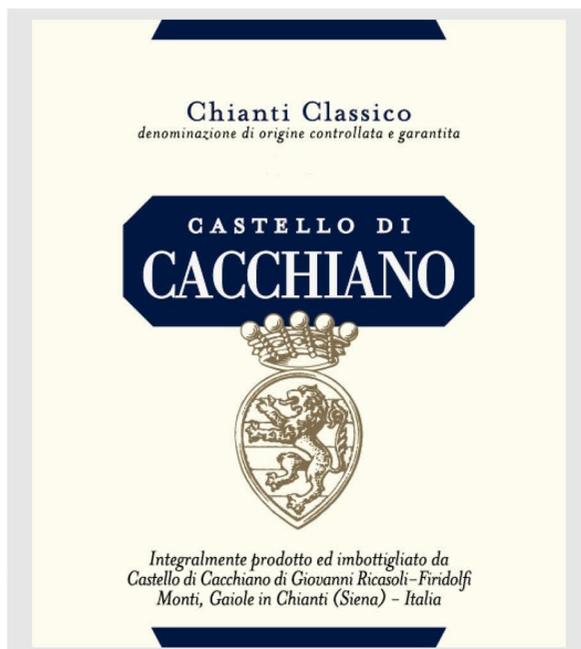
Exposure: **prevalently to the south**

Soil composition: **Alberese (a grey calcareous clay) of medium consistency, with a substantial content of crumbled limestone**

Density of vines per hectare:
**3,300 in the old vineyards,
5,000 – 5,208 - 5,882 and 9,260 in more recently
planted plots**

Training system: **spurred horizontal cordon**

Year of planting: **1970 (1.9 hectares), 1989 (5.2 ha),
1997 (1.9 ha), 1999 (6.8 ha), 2007 (5.9 ha), 2011
(0.7 ha)**



Chianti Classico DOCG

Grape varieties: **Sangiovese (95%), Canaiolo, Malvasia nera, Colorino**

Total production: **16,266 standard bottles [2,711 half cases]**

Date of harvest: **end of September / beginning of October**

Fermentation temperature: **26-30°C (78.8-86°F)**

Maceration of the skins: **3 weeks**

Maturation: **barrels, tonneaux and barriques, all made with French oak (Allier)**

Total ageing period: **44 months**

ANALYTICAL DATA

Alcohol level: **15 %** by vol.

Total acidity: **5.7 g/l**

Dry extract: **30.8 g/l**

Residual sugar: **2.4 g/l**

pH: **3.3**

CASTELLO DI CACCHIANO S.r.l. Società Agricola • loc. Cacchiano • 53013 Monti in Chianti (Siena) • Italia
tel. (+39) 0577 747 018 • fax (+39) 0577 747 157 • info@castellodicacchiano.it • www.castellodicacchiano.it
C.F. / P.IVA IT 0151 5580 528 • castellodicacchiano.agricola.srl@pec.it

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavoloigneto.com



VINEYARD PROFILE

Production area: **Monti in Chianti**

Vineyard extension: **22.4 hectares (55.3 acres)**

Altitude: **380-400 meters (1,247-1,312 feet)**

Exposure: **prevalently to the south**

Soil composition: **Alberese (a grey calcareous clay) of medium consistency, with a substantial content of crumbled limestone**

Density of vines per hectare:
3,300 in the old vineyards,
5,000 – 5,208 - 5,882 and 9,260 in more recently planted plots

Training system: **spurred horizontal cordon**

Year of planting:
1970 (1.9 hectares), 1989 (5.2 ha), 1997 (1.9 ha), 1999 (6.8 ha), 2007 (5.9 ha), 2011 (0.7 ha)



Chianti Classico Gran Selezione DOCG Millemnio

Grape varieties:	Sangiovese (100%)
Total production:	~ 1,033 half cases [6,200 bottles]
Date of harvest:	early October
Fermentation temperature:	30-31°C (86-87.8°F)
Maceration of the skins:	4 weeks
Maturation:	small casks, barriques and tonneaux all made with French oak (Allier)
Period of maturation:	4.5 years

ANALYTICAL DATA

Alcohol level:	15 % by vol.
Total acidity:	6.8 g/l
Dry extract:	32.8 g/l
Residual sugars:	2.1 g/l
pH	3.2

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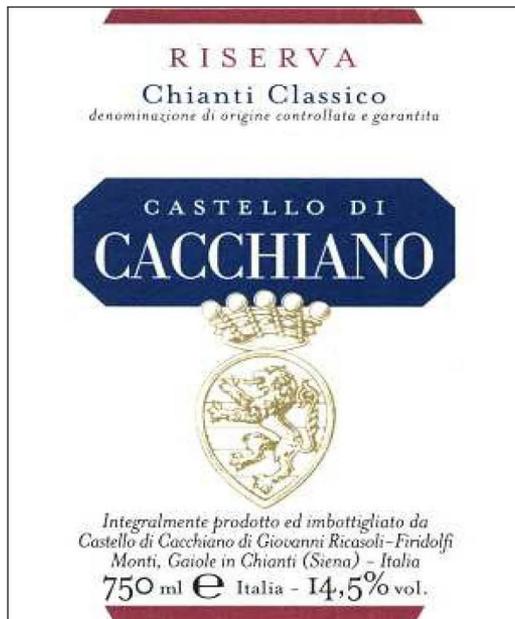
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VINEYARD PORTRAIT

Production area: **Monti in Chianti**
 Vineyard extension: **31 hectares (77 acres)**
 Altitude: **380-400 meters (1,247-1,312 feet)**
 Exposure: **prevalently to the south**
 Soil composition: **Alberese (a grey calcareous clay) of medium consistency, with a substantial content of crumbled limestone**
 Density of vines per hectare:
 3,300 in the old vineyards,
5,000 – 5,208 - 5,882 and 9,260 in more recently planted plots
 Training system: **spurred horizontal cordon**
 Year of planting:
1970-1973 (10 hectares), 1989 (5 ha), 1997 (2,5 ha), 1999 (7,5 ha), 2006 (3 ha), 2007 (3 ha)



Chianti Classico RISERVA D.O.C.G.

Grape varieties: **Sangiovese (95%), Canaiolo, Malvasia nera, Colorino**
 Total production: **9,742 bottles 750 ml, 501 bottles 375 ml**
 Period of grape harvest: **end of September / beginning of October**
 Fermentation temperature: **26-30°C (78.8-86°F);**
 Maceration of the skins: **3 weeks**
 Maturation: **small casks, tonneaux and barriques, all made with French oak (Allier)**
 Period of maturation (before bottling): **52 months**

ANALYTICAL DATA

Alcohol level: **14.5%** by vol.
 Total acidity: **5.1 g/l**
 Dry extract: **31.6 g/l**
 Residual sugars: **<0.5 g/l**
 pH: **3.3**

CASTELLO DI CACCHIANO di Giovanni Ricasoli-Firidolfi • Loc. Cacchiano • 53013 Monti in Chianti (Siena) • Italia
 tel. (+39) 0577 747 018 • fax (+39) 0577 747 157 • info@castellodicacchiano.it • www.castellodicacchiano.it
 Domicilio fiscale: Via Maggio, 7 • 50125 Firenze • C.F. RCS GNN 64D24 D612S • P.IVA 0221 9000 482

IMPORTED BY



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GENERAL VINEYARD PORTRAIT

Production area: **Monti in Chianti**

Vineyard extension: **22.4 hectares (55.3 acres)**

Altitude: **380-400 meters (1,247-1,312 feet)**

Exposure: **prevalently to the south**

Soil composition: **Alberese (a grey calcareous clay) of medium consistency, with a substantial content of crumbled limestone**

Density of vines per hectare:
3,300 in the old vineyards,
5,000 – 5,208 - 5,882 and 9,260 in more recently planted plots

Training system: **spurred horizontal cordon**

Year of planting:
1970 (1.9 hectares), 1989 (5.2 ha), 1997 (1.9 ha), 1999 (6.8 ha), 2007 (5.9 ha), 2011 (0.7 ha)



Toscana I.G.T. FonteMerlano

Grape varieties: **Merlot (100%)**

Grape harvest: **September**

Fermentation: **temperature-controlled**

Maceration: **20 days**

Maturation: **54 months in barriques (from Allier)**

Bottling: **August 2019**

Total production: **777 half cases [4,666 bottles]**

ANALYTICAL DATA

Alcohol level: **14.5 %** by vol.

Total acidity: **6.3 g/l**

Dry extract: **33.4 g/l**

Residual sugars: **1.3 g/l**

pH: **3.3**

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