



Terre di Melazzano
WINEFARM

WINE CHIANTI CLASSICO D.O.C.G.

Chianti Classico Chiandrè



The wine Chianti Classico Chiandrè D.O.C.G.

The organoleptic characteristics of our Chianti Classico change in accordance to the specific climatic differences in the year of production. This wine is a result of a synthesis between respect of the oldest traditions and the search for innovation in the new clones of Sangiovese and production techniques. One year after making the Sangiovese wine, 5% Canaiolo and a 5% Merlot, which in turn have been aged for one year in barriques is added.

The wine has a bright ruby red color initially that, with aging, evolves towards a beautiful garnet colour. It has an excellent persistence and consistency, made evident by the formation of the "larches" that form and descend slowly from the inner wall of the glass in which the wine was poured.

The perfume is intense, fine, ethereal and spacious with hints of violets and fruit. The taste is dry, warm, velvety, smooth and above all balanced and well structured. It is a wine suited to aging.

bottle: 0,750 L
gross weight: 1,230 Kg
net weight: 0,750 Kg

Technical Chart

NAME OF THE WINE
Chianti Classico Chiandrè

LEGALLY DEFINED PRODUCTION ZONES AND PRODUCTION FORMULAS
Chianti Classico D.O.C.G.

VINEYARDS
90% Sangiovese, 5% Merlot, 5% Canaiolo

ORIGIN ZONE
Greve in Chianti (FI)

SOIL
60% average mixture, 40% galestroso

DENSITY OF VINEYARD PLANTING
4.700 vine/ha

VINE TRAINING SYSTEM
80% spurred cordon, 20% tuscan arch

MIDDLE AGE OF VINE
15 years

CRUSH PER HA
70 hundred kilos of grapes

PRODUCTION POTENTIALITY
20.000 bottles

STRENGTH / ALCOHOLIC CONTENT
13° by vol

VINIFICATION
Fermentation and maceration in temperature controlled stainless steel tanks for 18 days

AGING
12 months in oak barrels, Merlot, 6 months in French oak barrels

REFINEMENT
in bottles for 6 months

COLOUR
Vivacious ruby red colour evolves to garnet through aging

PERFUME
Intense, persistent, fine, earthy perfume with a scent of sweet violet and red fruits

TASTE
Dry, warm, velvety, soft, wellbalanced and well-structured taste. Persistent vanilla-like aftertaste

GASTRONOMIC ACCOMPANIMENTS
Perfect with red meat, game and mature cheese

WINE SERVICE TEMPERATURE
18° C



Terre di Melazzano
WINEFARM

www.terredimelazzanowine.com www.terredimelazzano.it

Contacts

Via di Melazzano 6
phone 055.853190 fax 055.853765
50022 Greve in Chianti, Florence, Italy
info@terredimelazzano.it