

CHIANTI DOCG



- The wine:** L'Oca Ciuca Chianti docg
Vintage:
- Controlled denomination:** Chianti
Zone of production: Cerreto Guidi (FI)
Name of vineyard: Sangiovese , Merlot, Colorino, syrah
Exposure: South-West Sun
Altitude: 200-250 m high on sea
Type of soil: Marine origin limestone and clayish soil
Cultivation system: Vertical Shoot Positioned Trellis
Density of installation: 4.000 plants/Ha
Average age of the producing vines: 20 years
Grape yield per hectar: 9000 kg
Period of harvest: September
Material used for the fermentation vats: Steel vats
Temperature of fermentation: 28°C
Lenght of fermentation and maceration: 7 days