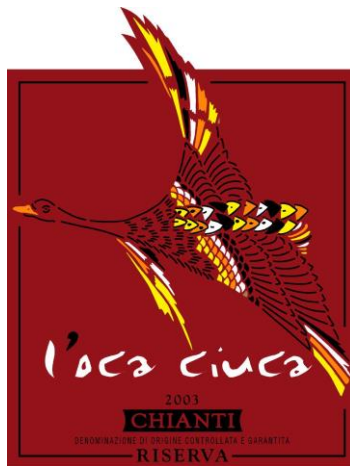


CHIANTI DOCG RISERVA



- The wine:** L'OCA CIUCA Chianti Docg Riserva
Vintage:
- Controlled denomination:** Chianti Riserva Docg
Zone of production: Cerreto Guidi (FI)
Type of vines: Sangiovese, Merlot, Syrah
Exposure: South-west
Altitude: 250 mt. 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: 30 years
Grape yield per hectar: 8000 kg
Period of harvest: october
Material used for the fermentation vats: Stainless still tank
Temperature of fermentation: 28-30°C
Lenght of fermentation and maceration: 10 Days
Capacity and type of wood of the barrels used for ageing the wine: French Oak barrels part of which are new and part used
Length of ageing in wooden barrels: 15 Months