

# Istine



## ISTINE 2014

Chianti Classico docg  
Radda in Chianti (SI)

**Grape variety:** Sangiovese 100%

**Grapes were collected from the vineyards:** ISTINE, CASANOVA, DOCCIOLE, CAVARCHIONE

**Vineyards:** The vineyards are located on different hillsides in the comune of Radda in Chianti ad Gaiole in Chianti. All the vineyards have different features but what they have in common is the **elevation** is around 500 mt and the **type of soil** is mostly limestone and Alberese. This is a good combination for producing the best expression of the Sangiovese grape from Chianti, a wine with freshness, elegance and minerality. The **age of the vines** vary between 10 to 30 years old, depending on the vineyard.

**Vintage 2014:** fresh vintage.

**Harvest:** by hand, half of October

**Alcoholic fermentation:** 15 days, @ max 24° C, stainless steel inox tanks

**Maceration on the skins:** 21 days @ max 24° C, stainless steel inox tanks

**Malolactic fermentation:** stainless steel inox tanks and a part in oak

**Aging:** 12 months Slavonian oak, size 10 hl (first passage with harvest 2009)  
20-40 hl (first passage with harvest 2012)

**Production:** around 22.000 bottles

**Bottling:** May 2016

**Size:** 750ml , 500ml, 1500 ml

**Drinkable:** at least 10 years

**First Vintage:** 2009