



VICCHIOMAGGIO VEGAN

CHIANTI CLASSICO RISERVA DOCG

Classification: Chianti Classico Riserva DOCG

Production Area: Castello Vicchiomaggio, Greve in Chianti

Grape Varieties: Sangiovese

Vinyard Information:

Vinyard Information: Well ventilated hill top site, heavy soil with 30% clay and abundant stone and marl, low yields of about 43 hl/ha. Altitude 240-285 mt. Single Guyot pruning with 5,000 vines/ha. Nitrogen fertilization provided by using the Broad Bean as a cover crop thus avoiding traditional animal manure.

Vinification & Maturation:

Vinification: Stainless steel vats. Skin contact (maceration) limited to about 7 days thus avoiding excessive tannin extraction as the wine will be paired with vegetable-based dishes.

Maturation: Large oak barrels of 25 – 50 hl for 18 months, followed by 4 – 6 months in bottle before leaving the cellar.

Tasting Notes: Ruby red, brick red undertones. Well-developed on the nose with ripe fruit and sweet spices. On the palate well-rounded, soft tannins (for Sangiovese) fill the mouth, well balanced and long, hints of cherry, some ripe red fruits and hints of vanilla on the finish. Very enjoyable now with plenty of future potential.

Food Pairings: Vegetable and bean stew. Spicy roast of parsnips, carrots, broccoli and egg plant.

