



FATTORIA RIGNANA

PANZANO - GREVE IN CHIANTI

CHIANTI CLASSICO DOCG 2023

Classification:	DOCG – Denominazione di origine controllata e garantita
Production area:	Panzano in Chianti, bottled by Fattoria di Rignana
Grape variety:	85% Sangiovese, 15% Canaiolo
Certification:	Organic wine
Exposure:	Southeast - Southwest
Altitude:	350 m above sea level
Soil type:	Argillaceous limestone, shale
Training system:	Guyot
Plant density:	5000 plants per hectare
Start of harvest:	4 th October, handpicked
Vinification:	21 days in stainless steel vats, max. 27°C, spontaneous malolactic fermentation
Aging period:	6 months in cement tank ,6 months in oak barrels (barriques)
Bottling period:	July 2025
Production:	9000 bottles 0,75 lt., 100 Magnum 1,5 lt.
Alcohol percentage:	13,5 %
Total acidity:	4,84 g/l
Net Dry Extract:	29,2 g/l
Tasting notes:	Intense ruby red color, aromas of fruit and violets. Soft and fresh tannins with good flavour on the finish. Reflects pleasingly the typical style of a Chianti Classico.
Well-suited to:	Suits most occasions; best paired with fresh pasta or salami.



Fattoria di Rignana di Cosimo Gericke