



## LE SEIANTI CHIANTI D.O.C.G. 2012

*DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA*  
*Certified and Guaranteed Denomination of Origin*

**When you say Chianti you think about wine.**  
**Chianti is best-known and renowned wine in the world.**



- **Grape varieties:** Sangiovese (90%) and Canaiolo (10%)
- **Production area:** Montepulciano and neighbouring townships in the provinces of Siena and Arezzo
- **Yield per hectare:** 90 quintals of grapes, the equivalent of 63 hectolitres of wine
- **Altitude of vineyards:** 250/450 m above sea level
- **Soil type:** autochthonous, medium texture
- **Training system:** Guyot and Spurred Cordon
- **Plant density:** 2500/3500 vinestocks per hectare
- **Vinification:** separation of grapes from stalks and pressing; fermentation at controlled temperature followed by maceration, 10-12 days in total
- **Fermentation vats:** stainless steel vats
- **Fermentation temperature:** 26-28° C
- **Maturation:** Aged for 2-3 months in large 85-35hl Slavonian durmast barrels. Refinement in bottle for at least 3 months.
- **Ageing capacity:** 3-5 years
- **Characteristics of the wine:**
  - **Colour:** covered ruby red with good violet shades
  - **Bouquet:** immediate and direct with pronounced notes of red berry fruits. After ageing in durmast barrels it develops pleasant vanilla scents
  - **Taste:** good impact on the palate, it reveals a remarkable body and a very good balance among its components, with a pleasant tannic finish
- **Ideal service temperature:** 16-18° C
- **Food pairing:** it accompanies savoury first courses, Tuscan cured meat, roasted red and white meat

Vecchia Cantina has been established in **1937** and is **oldest** and **largest** winemaking cooperative in Tuscany, with over **1,100 hectares** of vineyards.

It is situated in the centre of the production area of **Vino Nobile di Montepulciano** and **Chianti**, a territory with centuries of winemaking tradition.

Vecchia Cantina's entire quality system is certified according to the **UNI EN ISO 9001** norm since 2001 and, more recently, it also obtained the **IFS** certification.