

Chianti Classico Reserve

The wine

Our Chianti Classico Reserve is produced only with the most deserving vintages.

This wine comes from an accurate selection of the best Sangiovese grapes, usually from the oldest, South-exposed vineyards of Casavecchia and from the Sicellino vineyard, planted in the 1970s with exposure to the North-East; Both of the vineyards are rich in stone, with particularly low yields per hectare.

Technical specifications

Chianti Classico Riserva d.o.c.g.

Grape variety: Sangiovese

Vineyard: Casavecchia and Sicellino, 430 metres a.s.l.; South and NE exposure

Soil: limestone and clay with abundant skeletal grain

Altitude and exposure: 430 metres a.s.l.; South and NE

Average density: 4.000 plants per hectare

Training method: Guyot and Tuscan Arched-Cane

Vinification: natural fermentation in concrete tanks by means of indigenous yeasts, followed by a long maceration of at least 4 weeks

Ageing: aged in oak barrels of small and medium capacity (5/25 hl) for 22/24 months, during which the malolactic fermentation takes place.
Bottled and refined in glass for at least 6 months before marketing

Production: 6.000 bottles



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Azienda Agricola BUONDONNO:

Casavecchia alla Piazza di Gabriele Buondonno Loc. La Piazza, 37-53011 Castellina in Chianti (Siena)

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