Villa Cerna

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Chianti Classico DOCG



Primocolle Chianti Classico 2023

VARIETALS
Sangiovese, Colorino

VINEYARD PHILOSOPHY
Sustainable

ALTITUDE	SOIL TYPE
280 meters	Medium-textured, alkaline soil with abundant stones

YIELD	DENSITY	CULTIVATION
6.5 Tons	5,000 Vines per Hectare	Spurred Cordon

CLIMATE
The region typically experiences a Mediterranean climate. In 2023, Sangiovese development began in mid-April with healthy, uniform budding at higher altitudes, followed by a cool early spring, late flowering, and a long, hot, and dry summer; well-timed rainfall during veraison and careful soil management helped vines withstand stress and reach full grape maturity.

HARVEST PERIOD
Hand-harvested, starting in September.

VINIFICATION
Fermentation occurs in stainless steel.

AGING
Aged for 6 months in barrique and tonneaux, followed by at least 3 months in bottle.

ANALYTICAL DATA

ABV
13.5% Alc./Vol.

TASTING & PAIRINGS
Appearance: Ruby red.
Nose: Intense, with ripe plum and hints of dried aromatic herbs.
Palate: A sweet entry that broadens into a delicious flavor, with tannins supporting a relaxed, persistent finish.
Pairings: Meat, cured meats, cheese, vegetables, and pasta.
Serving Temperature: 61-65°F



Decanter
90PTS

AVAILABLE FORMATS
750 ml

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