

Villa Cerna

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Chianti Classico DOCG



Primocolle Chianti Classico 2022

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

Sangiovese flowered mid-April with a cool spring. Regular rains and a hot summer with significant day-night swings supported healthy growth. Harvest spanned early September to mid-October.

HARVEST PERIOD

September.

VINIFICATION

Steel tanks.

AGING

6 months in barrique and tonneaux, then at least 3 months in bottle.

NO. OF BOTTLES PRODUCED

40,000

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



James Suckling
91PTS

Jeb Dunnuck
90PTS

Wine Enthusiast
90PTS

AVAILABLE FORMATS
750 ml



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