



DON TOMMASO

CHIANTI CLASSICO DOCG

1998

Estate	Villa Le Corti
Denomination	Chianti Classico Docg
Production area	San Casciano in Val di Pesa, Florence
Altitude	270-350 m a.s.l.
Exposition	South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5800 plants per ha.
Training form	Spurred cordon
Grape variety	Sangiovese 95%, Merlot 5%
Date of harvest	Starts on 28 september. During the harvest there is a careful selection of the best grapes.
Fermentation	The grapes ferment at controlled temperature of 32° C for a period of 16 days.
Ageing	15 months, in new French oak barriques
Date of bottling	July 2000
Production in bottle	28.000 (0,75 l), 2.100 (1,5 l)
Alcohol level	13,50 % vol.
Awards	91 points Wine Spectator, USA