

ISTINE

CHIANTI CLASSICO 'VIGNA CASANOVA DELL'AIA'



A nose of black berry and red cherry, with an elegant mouthfeel and balanced minerality.

Medium-full in body with a long finish.

Color: Red

Grapes: 100% Sangiovese

Soil: Galestro, Alberese and Clay

Altitude: 500 m

Age of Vines: 19 Years old

Aspect: South

Training System: Cordone Speronato

Yield vines/Ha: 5000 vines/Ha

Fermentation: 15 days in concrete steel tanks, followed by 45 day maceration on the skins

Aging: 12 months Slavonian oak

Production: 2,000 bottles per year

Organically Produced 😊

Represented by Soilair Selection

[Seventy.com/istinevignacasanova](https://seventy.com/istinevignacasanova)