

RISERVA DEL DON Chianti Rufina Docg Riserva - Vintage 2008

Source vineyards:	Vineyards located in Colognole (Community of pontassieve – Firenze).Grape selection in Terre del Mago and Le Rogaie vineyards.
Elevation:	Terre del Mago 350 metres – Le Rogaie 450 mt.
Age of the vineyards:	Terre del Mago 1995/1996 – Le Rogaie 2002
Soils profile:	Medium texture, with rich pebble-gravel component from Alberese breakdown. Subalkaline pH.
Training system:	Low 60-cmhigh bilateral cordon.
Grape varieties:	100% Sangiovese.
Average yield per ha:	43 hectolitres.
Production:	12/15 day maceration at ca. 27°C with frequent punch-downs.
Maturation:	50% of the selection age for 18 months in medium-sized Slavonian and French oak casks (20-30 hl); while the other 50% age in Allier tonneau (500 lt.).
Bottle ageing:	18 months.
Alcohol:	13,8% vol.
Acidity:	5,93.
Estratto secco netto:	33
Cellaring potential:	15 years.