

# Piemaggio



## Le Fioraie Chianti Classico



### At a Glance:

- **Appellation:** DOCG Chianti Classico
- **Uvaggio:** Saniovese (90%), Canaiolo, Colorino, and Cilieggiolo (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 5 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 12 ha of vines spread among sloped parcels surrounding the village of Castellina-in-Chianti
- **Soil Types and Compositions:** Albarese (Limestone-clay) and Galestro (Sandstone)
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,800 vines/ha
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Entirely manual, usually in early October

### In The Cellar:

- **Fermentation:** Following total destemming, wines ferment spontaneously in 100-hl stainless-steel tanks; cuvaison lasts c. 25 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 18-24 months in concrete tanks, 25-hl French oak botti, and neutral, 500-l French oak tonneaux
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

### In The Glass:

With a nose of earth-dusted, umami-tinged black cherries leading into a palate of tangy acidity and notable yet unforced concentration, Piemaggio's Chianti Classico exemplifies Chianti's centuries-long history of producing some of the world's greatest wines. Well-buffered tannins bear the terroir's power, but the overall impression is one of balance; it's a paragon of egoless drinkability.