

TENUTA SETTE PONTI VIGNA DI PALLINO CHIANTI DOCG 2016



WINE INTRODUCTION

The Vigna di Pallino Chianti takes its name from the grower who, for many years, lovingly looked after this vineyard, which was already present on cadastral maps dating to the beginning of the 1800s. It is located in the Chianti, between Arezzo and Florence, in Central Tuscany. The vines grow at elevations ranging from 200 to 300 metres in calcareous, clay rich loam soils and are planted to a high density of 6,666 vines per hectare, a system that results in extremely high-quality fruit. From the heart of the estate, produced purely with Sangiovese and without the use of oak, it is a wine that represents the historic continuity of the estate and the traditions of the region.

WINEMAKER VINTAGE DESCRIPTION

The 2016 vintage saw a very mild winter without snow and with temperatures far above average, resulting in a very short period of bud dormancy. Spring was surprising due to precocity in the bud burst, which was subsequently slowed by short but frequent rains throughout May and part of June. Flowering showed promise for a year of good production. Summer arrived suddenly at the end of June with very high temperatures for the first three weeks of July. Temperatures then stabilised at a lower level, and despite some instability at the beginning of September, conditions were conducive to the phenolic development and maturation before harvest, leading to a good crop of berries.

WINEMAKING NOTE

The grapes are vinified with a 10-day fermentation and 5-day maceration, and aged in steel tanks. This is followed by a short period of 2 months when the wine is left to rest in-bottle before release.

APPEARANCE, AROMA AND TASTING NOTE

The wine is a medium-toned ruby red, while the bouquet reveals fruity notes of red berries and floral fragrances of red rose. Juicy and easy to drink, this is a fresh, well-balanced and pleasant wine. The absence of oak in the ageing of the wine, and the short period of ageing in tank and bottle create a youthful wine which freely shows off the fruity and floral flavours of the grape. This wine is best served at 16°C.

WINE INFORMATION

Country:	Italy
Region:	Tuscany
Wine Type:	Red Wine
Producer:	Tenuta Sette Ponti
Wine Name:	Vigna di Pallino Chianti DOCG
Vintage:	2016
Principle Grape (%):	Sangiovese (100)
Closure:	Cork
Winemaker Name:	Giuseppe Caviola
ABV (%):	14.00%
Acid (g/L):	5.80
pH:	3.42
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

James Suckling:	90 points
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