



## **The cellar at Dievole**

### **Vagliagli (Province of Siena)**

#### **Dievole (Chianti Classico)**

The 2015 grape growing season was highly positive, thanks to a warm and dry summer. Dievole's oenologist Giovanni Alberio provides his vintage report and what we can expect from the 2015 Chianti Classico at Dievole. Throughout the growing season, we worked the earth deeply so that the roots weren't stressed by the lack of water despite the sustained heat and dryness of the summer. In late August and early September we had cooler nights and warm days, continuing the ideal growing conditions. The grape produced is of notable quality, in particular its aromatic quality was impacted by this positive weather at the end of the season. By the beginning of September we were already able to predict a good year based on the constant maturation of the grapes. We harvested Sangiovese from mid September, slowly and with great attention to their technological and phenolic maturation. From vine to vine, area by area, the pickers hand-selected the grapes with extreme care. These grapes as well reached the cellar in absolutely perfect condition and maturation, with a good pH level and acidity, despite the heat. We very lightly pressed the grapes, resulting in a must that is rich in polyphenols and anthocyanins, with a good grade of alcohol. This must was naturally fermented with naturally occurring yeast for about 14 days in conical 80hl large Slavonian oak barrels, temperature controlled at a maximum of 27 degrees. After the alcoholic fermentation, the wine was transferred into the *bottaia* where the natural malolactic fermentation is currently taking place in 40hl French oak barrels, where they will continue their slow and natural maturation. The oenological practices applied at Dievole are gentle and minimal with the goal of letting the Sangiovese speak for itself. Upon first analysis, the 2015 vintage at Dievole will have good body, with a predominance of red fruits, excellent and mature tannins and good acidity. The typical minerals of our soil accompany the intense aromas of this vintage. The first grapes we harvested in

September are destined for our rosato wine and they arrived in perfect condition, with good acidity and maturation.