



FATTORIA e VILLA di
RIGNANA

CHIANTI CLASSICO DOCG 2004

Classification:	DOCG - Denominazione di origine controllata e garantita
Production area:	Panzano in Chianti, entirely produced and bottled in the Fattoria e Villa di Rignana
Grape variety:	80% Sangiovese, 20% Canaiolo
Certification:	
Exposure:	Southeast - Southwest
Altitude:	350 m above sea level
Soil type:	Argillaceous limestone, shale
Training system:	Guyot
Plant density:	5000 plants per hectare
Start of harvest:	4th October, handpicked
Vinification:	21 days in stainless steel vats, max. 27°C, spontaneous malolactic fermentation
Aging period:	12 months in oak barrels (barriques) of 3rd passage
Bottling period:	June 2006
Production:	13.000 bt. 0,75 lt.,
Alcohol percentage:	14 %
Total acidity:	5,2 g/l
Tasting notes:	Intense ruby red color, aromas of fruit and violets. Soft and fresh tannins with good flavour on the finish. Reflects pleasingly the typical style of a Chianti Classico.
Well-suited to:	Suits most occasions; best paired with fresh pasta or salami.



Fattoria di Rignana di Cosimo Gericke
info@rignana.it - www.rignana.it

Via di Rignana 15, 50022 Greve in Chianti-FI
Tel. +39 055852065 - Fax +39 055 8561589 -P.Iva 02262440486