

VIGNA TERRABIANCA



APELLATION	Chianti Classico Gran Selezione DOCG
REGION / COUNTRY	Tuscany / Italy
ESTATE	Terrabianca
PRODUCTION ZONE	Radda in Chianti (Chianti Classico)
GRAPE VARIETIES	Sangiovese (100%) from single vineyard (Vigna Terrabianca), clonal selection T19.
ALTITUDE	378 m S.L.M.
VINTAGE	2021
WINEMAKING	In stainless steel tanks at controlled temperature. Postfermentation maceration on the skins for 15–20 days.
AGING	20 months of ageing in 5 hl French oak tonneaux, partly new and partly used, followed by 12 months of bottle ageing.
BOTTLE FORMAT	0,750 Lt
PACKAGING FORMAT	In 6 bottles wooden crate.
VITICULTURE / HARVEST	The year 2021 was characterised by a canonical bud break followed by particularly cold days with temperatures sometimes below zero degrees, which caused cold damage in the valley bottoms and on the earliest varieties. Spring and summer had a regular course without any particular heat peaks. The low production load allowed the plants to cope with the lack of rainfall without critical issues. The gradual ripening of the grapes gave us an exceptional harvest with technological and phenolic ripening worthy of great vintages.
ALCOHOL CONTENT	14,5 % alcohol by volume (%Vol.)
VISUAL NOTES	Intense, ruby red color
OLFACTORY SENSATIONS	Light citrus notes are surrounded by pleasant hints of sour cherry. The nose is enriched by nuances of black pepper, cloves, peppermint and licorice.
TASTE SENSATIONS	The palate is wide with a long lasting finish, thanks to a dense and elegant tannic texture. The acid backbone guarantees longevity and balance to the wine.



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