



Chianti Classico "Sacello" DOCG 2020



Grapes:	100% Sangiovese
Region:	Tuscany
Vineyard Location:	Chianti Classico_Radda in Chianti
Exposure:	southeast
Altitude:	1,240 feet (378 meters) above sea level
Soil:	Marl, clay, sand and rocks
Vine Training:	Spurred cordon and Guyot
Vine Age:	8-20 years old
Time of Harvest:	September/October
Vine Density:	6,200 plants per hectare
Yields per Vine:	1 kilo per vine on average
Total Production:	30,000
Vinification Process:	In stainless steel tanks at a controlled temperature. Post-fermentation maceration on the skins for 7-10 days.
Aging Process:	6-8 months in stainless steel
Alcohol Content:	13.5%
Wine Notes:	Sacello is our Chianti Classico with a pure Sangiovese soul. It is a clear expression of the unique vineyards at Terrabianca. Sacello comes from the Latin word <i>sacellum</i> , which is a small shrine, a diminutive of <i>sacrum</i> meaning "belonging to a God." The name of the wine is a tribute to the 12th century chapel in the heart of our vineyards.
Tasting Notes:	Ruby red color. The nose displays hints of black cherry, iris and subtle notes of violet. The soft tannins are balanced by a nice minerality.
Winemaker:	Vieri Vannoni and Luano Bensi
Cellaring:	10 years or more
Bottled:	Summer
Closure:	Natural Cork
Food/Menu Pairing:	Pairs well with red meat, game, and aged cheese.