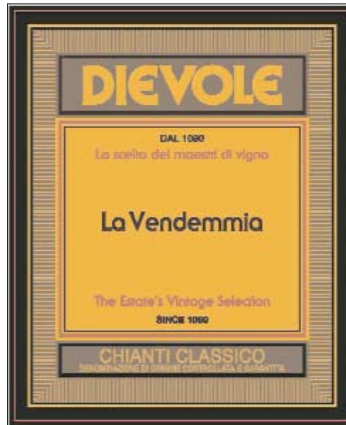


# DIEVOLE

Tuscany Italy



## La Vendemmia Chianti Classico DOCG 2008

### THE VINEYARD

Located in the heart of Tuscany, near the fabled town of Siena, in the Etruscan hamlet of Vagliagli, is the home of the 411 hectare fenced private Dievole Estate. Dievole began producing wine in 1090. To put this in perspective, 1090 was the year when Chinese discovered gunpowder, when Pope Urban II ordered the Crusaders to the Holy Land and when Viking Leif Erikson set sail for North America. Dievole vineyards are the perfect alliance between tradition and scientific technical innovation. They are the fruit of viticulture masters whose know-how is exalted by the most modern techniques of wine-growing management. Viticulture in Dievole means revealing the area's extraordinary potential. It also means creating the perfect plant production balance and making the most of the "divine valley", as Dievole's etymology suggests. Dievole's sixteen single vineyards cover about one fourth of the estate- 96 hectares (200 acres) at 400-600 meters above sea level. Every single vineyard is safeguarded by its own vineyard master. Sixteen individual vineyards; created, directed and safeguarded to nurture different styles of Chianti Classico, all true to themselves.

### HARVEST & AGEING

Vendemmia Chianti Classico DOCG is composed of Sangiovese 90% and other red grapes. In order to get the best quality the grape is harvested by hand by the end of September - early October. Maceration takes place in 8000L wooden vats for 10 days at 28° (after a pre-maceration for 3 days at 5°). Post-maceration for a 3-5 days at 28°. Following vinification the malic-lactic fermentation starts spontaneously. 80% of the wine is aged in the wooden vats made of French oak, 20% is aged into French and American barriques for about 12 months, bottle ageing last for 6 months.

### WINEMAKER'S NOTES

La Vendemmia Chianti Classico DOCG has a deep ruby with a violet shade. The nose is fruity, with cherry and plum, lightly spicy with black pepper and juniper notes. The palate is dry, warm, soft, and quite fresh. With smooth tannins, full and well-balanced, intense and persistent.

Production: 190,000 bottles

Grape Varieties: 90% Sangiovese, 10% Tuscan Red Native Grapes

Finished Alcohol: 13.5%

Yield: 7 ton/ha



Pasternak Wine Imports . (800) 946-3110 . [www.pasternakwine.com](http://www.pasternakwine.com)