

DIEVOLE

Tuscany, Italy



Novecento Chianti Classico Riserva DOCG 2006

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. Chianti Classico DOCG "Novecento" Riserva grapes are chosen from the vineyards of Sessina and Massoni which are 5-20 years in age.

HARVEST & AGEING

In order to maintain the best quality, all grapes have been hand harvested in baskets during mid September. The pre-maceration occurs for 3 days at 5°. The maceration continues until 28-30°C. for a total of 15-20 days in 8,000 lt oak casks. The post-maceration is for 7 days at 28-30°. Following vinification, Malolactic fermentation then occurs spontaneously. The wine is aged in 1st, 2nd and 3rd passage French and American Barriques for about 12 months. The wine is bottle aged for about 12 months.

WINEMAKER'S NOTES

Intense deep ruby in color. The nose is fruity with plum, coffee and cocoa highlights. The palate is dry, full bodied, tannic and soft.

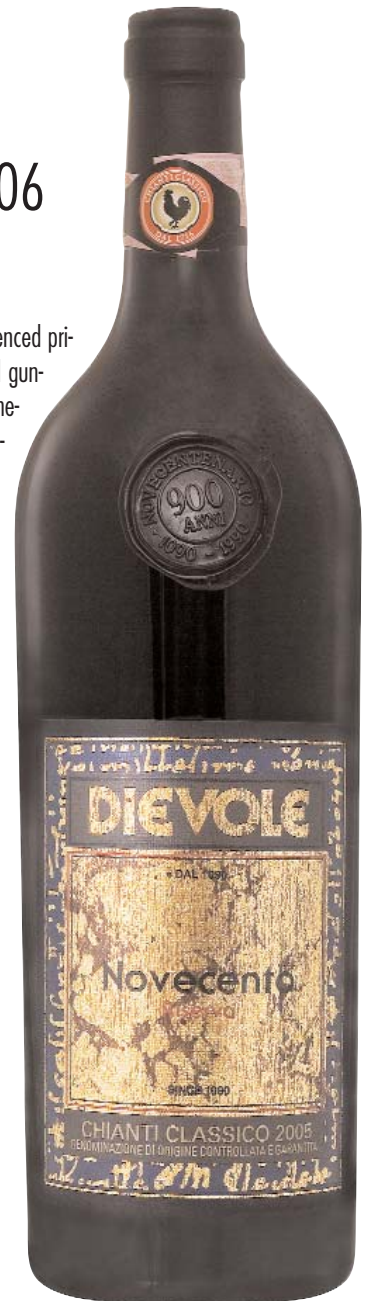
Production: 40,000 bottles

Grape Varieties: 90% Sangiovese and 10% Tuscan red native grape varieties.

Finished Alcohol: 13.5%

Acidity: 5.6

Residual Sugar: 1.5g/l



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