

# DIEVOLE

Tuscany, Italy



## Dievolino Chianti 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

The grapes are harvested from our vineyards located in the southeast. The altitude is 250-300 metres. The soil is in part argil (clay) and in part calcareous with stones. The training method of the grapevines, which are around 20 years old, is by Guyot. The vineyard density is around 4000 plants per hectare. The harvest is entirely manual and is done at the end of September. The cleaned grapes are immediately cooled down in stainless steel tanks at 5°C for the first 48 hours. After that the fermentation process begins for around 5-7 days in big steel containers. Pumping are done very often in order to extract colors. The malo lactic fermentation is developed in spontaneous way. At this point the wine is put in aging in vats-casks" trunk conical" for approx. 5-6 months.. Then the bottling is done having carried out the operations of clarifying and tartaric stability.

### WINEMAKER'S NOTES

The color is ruby red with blue and violet reflex, medium consistant. Immediately fruity notes of cherry and plum (typical of Sangiovese). The taste presents fresh and dry, with good acidity and persistence and with good tannic structure.

Grape Varieties: 85% Sangiovese, 15% other reds

Finished Alcohol: 13%

Acidity: 5.5 g/l

Residual Sugar: 2.3g/l



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