



# BASTIONI

**Vintage**  
**Appellation**  
**Grape Varieties**  
**Main Characteristics**

2015  
Chianti Classico D.O.C.G.  
Sangiovese 80%, Merlot 18% Malvasia Nera 2%  
Made with wine making techniques similar to Collazzi, "I Bastioni" combines the elegance and pleasantness of Sangiovese, its main grape varietal, with the roundness and power that small parts of Merlot and Malvasia Nera give to the wine: juicy, ripe tannins give complexity and character to this wine.

### TASTING NOTES

**Color** Magnificent ruby red, with dark sparkles.  
**Perfume** Notes of cherries, spices dark, combine with perfume of small red fruits and spices.  
**Taste** Tasty, mineral, complex, with a gentle, captivating tannic structure. The long final makes this wine ideal to enjoy with food.

### FOOD PAIRING SUGGESTIONS

Bastioni is the best companion of the good cuisine.  
This wine's structure demands combinations with red meats, such as stake and filet.

### "TERROIR" OF ORIGIN

**Vineyard** The Vineyards grown at Collazzi estate, registered as Chianti Classico DOCG are located in the town of San Casciano Val di Pesa (Florence).  
**Vineyard Surface** 17.30 acres  
**Altitude** 984 ft. Above sea level  
**Exposure** South / West  
**Soil Type** Clay soils, rich in limestone, with an abundantly rocky texture.  
**Planting Density** More than 3,000 vines per acre  
**Training System** Vertical trellising, trained with Guyot pruning system, ideal to grow quality Sangiovese grapes  
**Average age of the vines** 24 years  
**Climate** Continental, with cold winters and hot summers. Different from year to year, with consistently hot and dry summers, which bring Sangiovese to its ideal ripening stage.

### WINE MAKING AND AGEING

**Yield per Acre** 2.8 tons (US) of wine  
**Time of Harvest** Between the end of September and the first decade of October.  
**Harvest method** Manual  
**Fermentation Vats** Temperature controlled stainless steel vats of 2,600 gallons (US)  
**Fermentation Temperature** Average of 80°F.  
**Length of Fermentation** Around 12 days  
**Maceration** At the end of the alcoholic fermentation, for an additional 10 days.  
**Malolactic Fermentation** Part in barriques of 2nd and 3rd use, part in stainless steel vats  
**Ageing** In barriquess of 2nd and 3rd use.  
**Length of Ageing** 12 months  
**Bottled Ageing** 2 months  
**Packaging Formats** Bordeaux shape bottles of 0.75 cl., in carton cases of 12 each



### AWARDS

**James Suckling**  
Bastioni 2010: 91/100

**Luca Maroni "Annuario migliori vini d'Italia"**  
Bastioni 2007

**Merano International Wine Festival High Class Wine**  
Bastioni 2005: Top Wines

**Port of wine Festival NLSC 2006**  
Bastioni 2004: Gold Award Winner

**Robert Parker**  
Bastioni 2008: 89

**Galloni su Vinous: 92**