



BASTIONI

Vintage	2016
Denomination	Chianti Classico D.O.C.G .
Varieties	Sangiovese 80%, Merlot 18%, Malvasia Nera 2%
Characteristics	Bastioni marries the elegance and pleasantness of Sangiovese, with the roundness and complexity of small parts of Merlot and Malvasia Nera: succulent wine, it has ripe tannins that give it complexity and character.

TASTING NOTES

Body	Bright ruby, with garnet reflections.
Aromas	Notes of black cherry compote in which blend a small red berries and spices.
Taste	In the mouth the wine is savory, complex with a tannic structure, soft and captivating. From the long end it marries beautifully with the pleasures of the table.

CHARACTERISTICS OF THE TERROIR OF PRODUCTION

Location	The vineyards are in the prestigious denomination of the Chianti Classico, located in the commune of San Casciano Val di Pesa.
Soil	Clay and limestone, in part sandy soils, rich in minerals.
Average age of the vine	25 years
Climate Microclimate	Continental, with cold winters and hot summers. The climate changes year to year, but the constant is a hot and dry summer which enhances the maturation of the Sangiovese.

VINIFICATION AND AGING

Harvest	Manual in baskets followed by a manual sorting of the grapes in the cellar.
Malolatic fermentation	Done partly in barriques and in tanks at 27°C
Aging period	1 years and 6 months
Formats	Bordeaux bottles of 0,75 lt.

