

## *An Integrity Wines Selection*

### **San Michele a Torri “Tenuta La Gabbiola” 2009 Chianti Classico DOCG Riserva**

- Grape Varietal: Sangiovese 100%
- Tenuta la Gabbiola vineyard
- Viticulture: Certified Organic
- Cordon spur training
- Soil: Galestro
- Climate: Continental
- Plant density: 5,000 bushes per hectare.
- Hand harvested during the month of October
- Fermentation: around 20 days, controlled temperature of approximately 28/30°, frequent delastage.
- Aging: 25hl oak barrels, at least 20 months.
- Malolactic fermentation takes place in wood.
- Filtering:
- Fining:
- Six months aging in the bottle

Alcohol content : 13.5 % Vol

Paolo Nocentini, the current owner of the estate, has injected new life therein and has renewed and expanded the cultivation activities, directing them towards organic farming methods.

The agricultural estate “Fattoria San Michele a Torri”, set amongst vineyards and olive groves is situated 15 km from Florence, in the middle of the “Chianti” wine producing area, at an altitude of 211 meters above sea level. Covering an area of 200 hectares of land, of which approximately 50 hectares occupied by vineyards.

- Certified organic by the Consortium for the Control of Organic Products
- The vineyards and olive groves are bordered by hedges and woodlands providing biodiversity. Permanent or temporary grassing and an accurate irrigation system is also used.
- Organic fertilisation, with low-dosage copper treatments, with sulphur and bentonite. The pruning and the growing systems represent an indispensable support for maximising the effectiveness of these treatments.



In addition, the thinning out and the selection of the grapes at the moment of harvesting result in only healthy grapes into the cellars which do not require any particular treatment during the winemaking process, possibly dosages of sulphur dioxide, without ever exceeding the levels of 30 ppm of free sulphur dioxide.

***For more information please contact us at [www.integritywines.net](http://www.integritywines.net), or  
call us at 404.808.8788.***

