

BACCO FELICE

Awarded at the 42nd National Wine Contest D.O.C and D.O.C.G. "Premio Douja d'Or 2014" by O.N.A.V (Italian Wine Tasters Organization)

Classification: Organic Chianti D.O.C.G. (Controlled and Guaranteed Designation of Origin)

Wine variety: 80% Sangiovese, 10% Canaiolo, 10% Malvasia Nera

Training system: spurred cordon

Implant: density of 6400 plants *per* hectare

Age of vineyard: 8 years

Altitude: 300 meters a.s.l.

Exposure: South

Production *per* hectare: 12,100 lbs

Grape harvest: made by hand when maturation is perfect, within the end of September and first week of October

Vinification: selection by hand of the best grapes, destemming and soft crushing of the grapes with a low parameters of sulfur dioxide. Daily treading for a optimum fermentation and marcs extraction. Cold racking of wine by natural decantation

Refining: in bottles for at least 6 months

Alcohol content: 13,5% vol

Organoleptic test: beautiful bright red color with garnet highlights, spiced wood notes and then the typical Chianti fragrance of violet

Food matching: grilled and roasted red meat dishes, noble poultry

Serving temperature: 18° C, 64° F

Aging time: 7 years



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