



FORCOLE

TECHNICAL FEATURES

Wine Type	Chianti Classico DOCG
Grapes	100% Sangiovese
Wine Spacing	5000 Vine stocks/ha
Training sistem	Spurred Cordon
Yeld	65 q.li/ha
Alcholic Fermentation	8/10 days
Maceration	10/14 days
Malolactic fermentation	in tonneaux
Tonneaux	14 months
Fining in bottle	6 months