



LA VIGNA DI SAN MARTINO AD ARGIANO CHIANTI CLASSICO RISERVA DOCG 2018

The Vigna San Martino Chianti Classico is the project of oenologist Giampaolo Chiettini. Chiettini is a well-known consulting oenologist in Tuscany, as well as throughout Italy and Europe. Giampaolo spent many years working alongside Paolo De Marchi as winemaker at Isole e Olena, where he developed a profound understanding of Sangiovese, Canaiolo, Malvasia del Chianti and Trebbiano.

The Soil

The vineyard is located partly on a rounded hilltop (300 meters above sea level) and partly on a slope. The substrate consists of pliocene rocks and gravels interspersed with sands of marine Origin. The soil of the vineyard can be classified as Typic Haplusteps, loamy-skeletal, mixed, Mesic. The soil is moderately deep; it is moderately gravelly and rocky in the upper part of the vineyard and strongly rocky in the lower part. The texture is free (sand 35%, clay 28%, silt 37%); in the lower part it tends to slightly increase the percentage of clay. The soil is very well drained.

The Vineyard

This vineyard was completely replanted in 2014 but has been making wine for centuries. The varieties planted are three different clones of Sangiovese, on rootstock 110 Richter plus some Trebbiano toscano and Malvasia bianca (both mass selection) on 1103 Paulsen. The planting layout is 2.4 by 0.7 meters: 5.900 plants per hectare.

The Wines

Chianti Classico Riserva DOCG is produced with 100% Sangiovese grapes. The grapes are harvested in the second half of September. Fermentation is carried out with wild yeasts and in stainless steel tanks. After fermentation, the wine is racked into used barriques where it ages for 18 months. The wine is not clarified and only undergoes a light filtration prior to bottling, then is bottle aged for a further 30 months prior to release

The Label

Not more than 100 yards from the vineyard, there is a small church of San Martino ad Argiano. In this church, until the 1990's, there was a painting from the early 1600s by an artist named Fabrizio Boschi (now the triptych is in the Museo di Arte Sacra di San Casciano). Our idea was to use the three saints depicted in the paintings for three different wines. We have Saint Augustine for the Chianti Classico Riserva, Saint Carlo Borromeo for the Vin Santo del Chianti Classico. The third one, Saint Gregorio Magno, remains to be used in the future for some special vintage.

La Vigna di San Martino ad Argiano

VARIETY: 100% Sangiovese

PRODUCTION AREA: municipality of San Casciano Val di Pesa, Argiano locality.

ALTITUDE: 300 m. s.l.m.

TRAINING SYSTEM: Guyot

YIELD: 2 ton grapes pro hectare

HARVEST: hand-picked on September 15th 2018

VINIFICATION: with indigenous yeasts, in a stainless steel tank

AGING: in used tonneaux, on the fine lees.

BOTTLING: July 2020.

BOTTLES PRODUCED: 1.300 of 750 ml, 10 of 1,5 lt.

ANALYTICAL DATA:

Alcohol 14.0% vol.

Residual sugars <1 g / l

Total acidity 5,4 g / l