

CESANI

CHIANTI COLLI SENESI

Chianti Colli Senesi DOCG



VARIETAL COMPOSITION: 80% Sangiovese, 20% Canaiolo, Cilegiolo & Malvasia Nera

APPELLATION: Chianti Colli Senesi DOCG

PRODUCTION AREA: San Gimignano

VINEYARD: Pancole Vineyard

CLONES: CRCC18

VINEYARD PRACTICES: Organic

PLOT CHARACTERISTICS: Lime and sand soil, 300 mt, southeast exposure

YIELD: 8000 kg per hectare

PLANTING DENSITY: 4500 plants per hectare

CLUSTERS PER VINE: 6

HARVEST DATE: First week of October

FERMENTERS: Cement tanks

FERMENTATION: Indigenous yeasts

MACERATION: 10-12 days

MALOLACTIC FERMENTATION: Yes

EXTRACTION: 26

AGING: 2-3 months cement tank, 6 months French oak barrels second use

BOTTLING: Soft filtration and bottling July-August after harvest

TOTAL PRODUCTION: 3000 cases

WINERY OVERVIEW: Cesani holds a lovely hillside position in upper Pancole, overlooking San Gimignano. Pancole is a subdistrict in the San Gimignano appellation and was the first in the area to be recognized for its powerful reds in this otherwise white wine dominated appellation. Vincenzo Cesani migrated to Tuscany from his native Marche, attracted by the congenial, fun-loving attitude toward work of the Tuscans. “Every activity on the farm became a community festa, from raising a new barn to the harvest of the olives in autumn.” Today, his daughter Letizia, with help from his youngest daughter Maria-Louisa, has helped Vincenzo to establish a new reputation for San Gimignano red wine, with the success of their renowned ‘Super-Sangiovese’, Luenzo, which has put San Gimignano on the map as a red Tuscan appellation.

DESCRIPTION: Colli Senesi built on local grape varieties with a modern winemaking approach, aged in the second use barrels of the top cuvée, Luenzo, benefiting from the nobility of wood, opening and softening this Colli Senesi considerably, and making it the most pleasurable wine of its kind.

TASTING NOTES: An open red fruit potpourri, with a juicy and lingering pleasant finish.

