



MANNUCCI DROANDI

Società Agricola Nuova Agricoltura S.r.l.

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Chianti Colli Aretini 2022

Denomination of origin: Chianti Colli Aretini Docg
Blend: Sangiovese 90%, Barsaglina, Gralima, Mazzese (old Tuscan red berry varieties) 10%
Average bottles per year: 30.000
Method of vineyards management: Organic (Certified by Suolo e Salute S.r.l.)
Type of pruning: spurred cordon
Grapevine stumps per hectare: No 6.500
Average age of the vineyards: 20 years
Average yield per hectare per year: 7 tons
Type of soil: South-facing, alluvial medium-texture soil with sand, silt and clay
Altitude: 250 metres above sea level
Vineyard management: During the first years after the planting we help the deepening of the roots down the soil tilling with light harrows; then we turn to a no-till work, protecting the soil with a natural grass managed by mulching machineries; the mulch is also the annual fertilization, in case of need we use only organic fertilizers. Treatments are made with natural products only: copper and sulfur in a low dose, mixed with other products, such as the seaweeds, to help the natural plants resilience; the grapes are harvested manually.
The wine-making: The grapes are de-stemmed, softly pressed and then transferred in medium-size stainless steel vats, where the fermentation is managed with only indigenous yeasts, through a long maceration of the skins, helped by pumping-up and <i>déléstages</i> on alternate days; a period of rest precedes the delicate pressing of the skins; at the same time the new wine is transferred into concrete vats to make the malolactic fermentation, activated by bacteria, indigenous as well; during the first months of the year following the harvest, a part of the wine is decanted into small oak barrels, where it ages for a year; they follow bottling and then aging in bottle for three months.
Ageing: 12 months in concrete vats; 3 months in bottle
Alcohol: 14,5% Vol.
Total Acidity g/l: 5,06
Volatile Acidity g/l: 0,74
Glucose and Fructose g/l: 0,16
Total Dry Extract g/l: 30,54
Total Sulphur Dioxide mg/l: 61
Pairing: pasta with meat sauce (Ragù alla Bolognese), grilled and roasted red meat and chicken, salami, fresh and medium-aged cheese (Pecorino Toscano)



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DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

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2017

Imbottigliato all'origine da
Società Agricola Nuova Agricoltura S.r.l.
Viticoltori a Montevarchi - Italia

L. 01/17

750 ml e

13,5% vol



**VINO
BIOLOGICO**

Da tre generazioni coltiviamo i nostri vigneti e ne vinifichiamo le uve: abbiamo individuato i vigneti migliori ed effettuato potature molto corte, diradato i grappoli e cernito le uve, prima nel campo e poi in cantina. La cura nelle operazioni di cantina, come la pigiatura soffice e la fermentazione controllata, ci permettono di presentare un vino fresco e vivace, ma anche morbido e fruttato, espressione del nostro territorio, le colline del Chianti



PRODOTTO IN ITALIA

CONTIENE SOLFITI - CONTAINS SULPHITES - ENTHÄLT SULFITE
CONTIENT SULFATES - CONTIENE SULFATOS - INDEHÖLDER SULFITTER