



# VILLA A SESTA



RING OF ESTATES  
TUSCANY WINERY GROUP



## Il Palei Chianti Classico DOCG

**Production area:** the Chianti Classico “Il Palei” is made in the vineyards situated in Villa a Sesta, Castelnuovo Berardenga, in the province of Siena.

**Soil type:** south-south-east-facing at an altitude of 450m a.s.l., the soil tends to be heterogeneous, consisting largely of averagely sloping terrain with stony, deep and well-drained soil, perfect for a variety such as Sangiovese.

**Grape blend:** Sangiovese 100%

**Cultivation and yields:** the planting density ranges from 4,500 to 5,000 vines per hectare with a production of around 65/70 quintals of grapes and an average yield in wine of 45 hectolitres.

**Production techniques:** the grapes are harvested by hand. After destemming and pressing, the vinification begins in barrel-shaped vats. The alcoholic fermentation takes place in about 7-10 days, with spontaneous yeasts, followed by maceration on the skins for about another 10 days at a controlled temperature of 27°C.

**Ageing and refinement:** the ageing is carried out 30% in barriques and the rest in large casks for 18 months. Before being released for sale the Palei is refined in the bottle for about 6 months.

**Organoleptic features:** A classic wine of a deep ruby red colour with violet reflexes and an intense bouquet rich in fruity aromas such as cherry and blackberry. The flavour is harmonious, perfectly balanced and well-structured, slightly savoury, with a fine and sweet tannin component and extremely pleasant notes of red fruit.

**Food matches:** mature cheeses, pasta with game, grilled meats and stews.

**Serving temperature:** 18°C