

FATTORIA RODANO



CHIANTI CLASSICO 'BOTTESOLA NO. 36'

REGION:	Tuscany
APPELLATION:	Chianti Classico
VINEYARD:	Sourced from estate vineyards around the estate in Castellina in Chianti.
VARIETAL(S):	90% Sangiovese, 10% combined Colorino and Canaiolo
ABV:	14.5%
ORGANIC:	Certified
VITICULTURE:	Practicing organic. Hand-harvested.
VINIFICATION:	Hand-sorted, crushed and destemmed, native yeast ferment followed by a 22 day maceration with remontage (pumping over) and delestage (racking and returning). 100% malolactic.
NOTES:	Bottesola means single cask. After a picture-perfect growing season, grapes were harvested in late September 2016, Enrico decided to bottle Cask #36 on it's own rather than blend it into the Chianti Classico normale bottling. Enrico felt this cask had a distinctive personality and that it stood apart from the others and so decided to age for 18 additional months.

