WINE TECHNICAL SHEET

I SODI DEL PARETAIO

Filippo Gaslini Alberti

Chianti DOCG



Vintage: 2024
Type: Red
Classification: Chianti DOCG
Grape Variety: Selection of our best Sangiovese 85%, Cabernet Sauvignon 5%, Merlot 5%, Syrah 5%.
Production: 50,000 bottles.

Location: Terricciola (PI)
Yield per hectare: 80 quintals per hectare
Exposure & Altitude: South/West - 300m a.s.l.
Soil: Loamy-clay
Year of Plantation: 2004
Harvest: Third decade of September.
Plant Density: 5,600 plants per hectare.
Training System: Spur-Pruned Cordon.

Vinification & Aging: concrete tanks for 12 months.
Alcohol Content: 12.5%
Residual Sugar: <0.5 g/l
Total Acidity: 5.24
pH: 3.45

Tasting Notes: elegant freshness on the nose, with more intense and refined fruity and floral notes. On the palate, it stands out for its harmony and complexity, with silky, well-ripened tannins that lend a pleasant softness.
A versatile and enveloping wine, with a long and satisfying finish.

Food Pairing: ideal to accompany all the typical dishes of the great Tuscan tradition, including cured meats, soups, tortelli, medium-aged cheeses and red meats.

Serving Temperature: 18°C

BADIA DI MORRONA