

# WINE TECHNICAL SHEET

## I SODI DEL PARETAIO FGA Filippo Gaslini Alberti Selection Chianti DOCG



**Vintage:** 2023

**Type:** Red

**Classification:** Chianti DOCG

**Grape Variety:** Selection of our best Sangiovese, Cabernet Sauvignon, Merlot, Syrah.

**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:** 13.5%

**Residual Sugar:** <0.5 g/l

**Total Acidity:** 5.20

**pH:** 3.60

**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**