



/ CHIANTI CLASSICO BORGO LA STELLA 2018

100 % Sangiovese

Ruby red color. On the nose, hints of cherry, fresh raspberries and wild strawberries stand out. On the palate it is savory, elegant and moderately tannic. Wine of great drinkability and pleasantness. Good persistence.

Vineyard	<i>Borgo la Stella, Radda in Chianti</i>
Age of vines	<i>12 years</i>
Soil	<i>Clayey with high limestone content ("Alberese" limestone)</i>
Density of planting	<i>5,000 vines/ha</i>
Yield per plant	<i>0.5 kg</i>
Ageing	<i>6 weeks malolactic fermentation in steel vat</i>
Filtration	<i>Natural filtration (settings)</i>
Maturation	<i>Partially in new, partially in used 500 l oak barrels over a period of 15 months. Then bottle-stored for 8 months.</i>
Alcohol by vol.	<i>13.5%</i>
Residual sugar content	<i>0.5 g/l</i>
Type of cork	<i>Natural cork</i>
Serving notes	<i>Ready for drinking, open 1 hour before consuming, do not decant</i>
Vinification & bottling	<i>Marchesi Mazzei S.P.A. Agricola, Castellina in Chianti – Italia for Agricola Borgo la Stella, Radda in Chianti</i>

Radda in Chianti

Borgo la
Stella

LES VINS

THE BORGO
LA STELLA
VINEYARD

L'AZIENDA AGRI-
COLA BORGO LA
STELLA

LE DOMAINE
BORGO LA STELLA

CONTACT