

Chianti Classico

The wine

With an average annual output of 30.000 Bordeaux bottles, 3.000 one-litre and 500 1,5-litre straw flasks, Chianti Classico is undoubtedly the main product of our winery. The wine, obtained from selected Sangiovese grapes from the Casavecchia, Sicelle and Sicellino vineyards, is strongly expressive of the territory to which it owes its origins.

Technical specifications

Chianti Classico d.o.c.g.

Grape variety: Sangiovese

Vineyard: estate vineyards of Casavecchia, Sicelle and Sicellino

Soil: limestone and clay with abundant skeletal grain

Altitude and exposure: from 400 to 450 metres. a.s.l.; South, East, NE and NW exposure

Average density: 4.800 plants per ha

Training method: Guyot, Spurred Cordon and Tuscan Arched-Cane

Vinification: spontaneous fermentation by means of indigenous yeasts in steel and cement vats. Skins resting for at least 20 days with repeated pump-overs and punch-downs

Ageing: aged in small and medium-sized oak barrels for about a year, during which the malolactic fermentation takes place. Blended in cement vats and bottled, then aged in glass for at least three months

Production: 30.000 Bordeaux bottles



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