

**Az Ag Le Bertille**

Via delle Colombelle 7 - 53045 Montepulciano (SI)

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E mail [info@lebertille.com](mailto:info@lebertille.com) www.lebertille.com**Chianti Colli Senesi 2009*****Characteristic of the vineyard***

Grape varieties	<i>Sangiovese 75%, Merlot 10%, Colorino 5% and Canaiolo 10% from grafting from the old vines present on the property</i>
Area of production	<i>Montepulciano (Canneto)</i>
Position on the land	<i>North-east, south-west</i>
Vine training system	<i>Cordon spur</i>
Layout of planting	<i>2.60 x .80</i>
Density of planting	<i>4,800 plants per hectare</i>
Average age of the vines	<i>8 years</i>
Yield per hectare	<i>55/60 quintiles</i>
Yield of grapes per plant	<i>Max. 1.2 kg</i>
Surface of the vineyard	<i>2.5 hectares</i>

***Clone selection and rootstock used***

Rootstock 1103P and 110R	<i>Sangiovese clones have been selected with loosely packed bunches and small grapes with a rapport between the skins and pulp to obtain at the end a phenol maturity in perfect equilibrium, a good concentration and a sufficiently accentuated acidity. Canaiolo with red stalks, A variety capable of achieving maturity every year.</i>
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***Production characteristics***

Production for the year	<i>120 quintiles</i>
Selection of the grapes	<i>In the vineyard, with 2 passages.</i>
Vinification	<i>In truncated conical-shaped Slovenian oak vats at a controlled temperature.</i>
Alcoholic fermentation and Maceration	<i>Fermentation with a long maceration of the marc and frequent pumping over. Maximum temperature created by allowing it to freely rise to 31°C.</i>

Malolatic Fermentation	<i>In truncated conical-shaped Slovenian oak vats at a controlled temperature. Almost simultaneously carried out with the first fermentation.</i>
Evolution	<i>10 months in 20hl Slovenian oak barrels.</i>
Refinement	<i>Minimum of six months</i>

### ***Analysis of the wine***

Degree of alcohol	<i>13.40</i>
Total acidity	<i>5.45</i>
Extract dry	<i>31.30</i>

### ***Bottles produced***

Quantity	<i>12,000</i>
Average price in the Wine Shop	<i>Euro 9.00/11.00</i>
Weight of the bottle	<i>500 grams</i>