



2007 Vintage

From the vines to the cellar, optimism is growing over a great vintage

Quality wins out over quantity, which was in line with the output in the preceding year. That in summary is the verdict passed on the 2007 vintage, which appears to promise for Chianti Classico "an excellent vintage," an expression often abused but that, in this case, does not run the risk of being contradicted.

The 2007 harvest was on average about one week early in comparison with the 2006. That did not represent a substantial shift in the harvest date, despite the considerable advance in the revival of vegetation, which was favored by temperatures that were above average. That left the field open for a variety of predictions.

If, in fact, there was no real winter, which made growers fear an excessively dry growing season, rainfall in June and August revived the vines. Conditions in the spring-summer period permitted viticulturists to obtain at harvest grapes of excellent quality with various points of excellence. Grape clusters were perfectly formed from the standpoint of wholesomeness and the balance of all their components. They had high sugar levels, which form the bases of wines with excellent structures.

During vinification, the musts developed along regular lines even for those who fermented their wines with a natural process using native yeasts, especially in cases of elevated sugar content. It is precisely the regularity of the kinetic fermenting elements and the subsequent rising temperatures that permitted exaltation of the extraction of the aromatic component from the skins and that made the young wines extremely fruity at racking.

Secondary (malolactic) fermentation, the carrying out of which is essential for wines that require medium-prolonged maturation, like Chianti Classico, is particularly important in a vintage like the 2004 with its extreme regularity. It is launched in most cases at the end of the alcoholic fermentation and usually without any problems, since it is favored by a moderate content of malic acid in the musts.

After the racking, the young wines of the 2007 vintage, entered the next phase, maturation in the various types of wood, presenting from the analytical standpoint on the average an excellent content of alcohol and a good level of total acidity, two characteristics that along with a notable content of total polyphenols supports conclusions that the 2007 will be a great vintage for Chianti Classico, whether in the case of the young regular wine or the Riserva. In addition, the sensory component clearly indicates that our wines will evolve qualitatively, which is especially true in respect to the duration of the wine.



AVERAGE VALUES 2007 VINTAGE

Net volatile acidity (g/l)	0.51
Malic acid (g/l)	0.51
Alcohol strength (%/vol)	13.55
Reducing sugars (g/l)	2.40
Total acidity (g/l)	5.78
pH (U, pH)	3.50
Lactic acid (g/l)	0.61
Density (20° C/20° C)	0.99548
Density hydroalcoholic	0.98241
Total dry extract (g/l)	29.66
Non reducing extract (g/l)	26.29
Net dry extract (g/l)	27.29

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