

PASSPORT

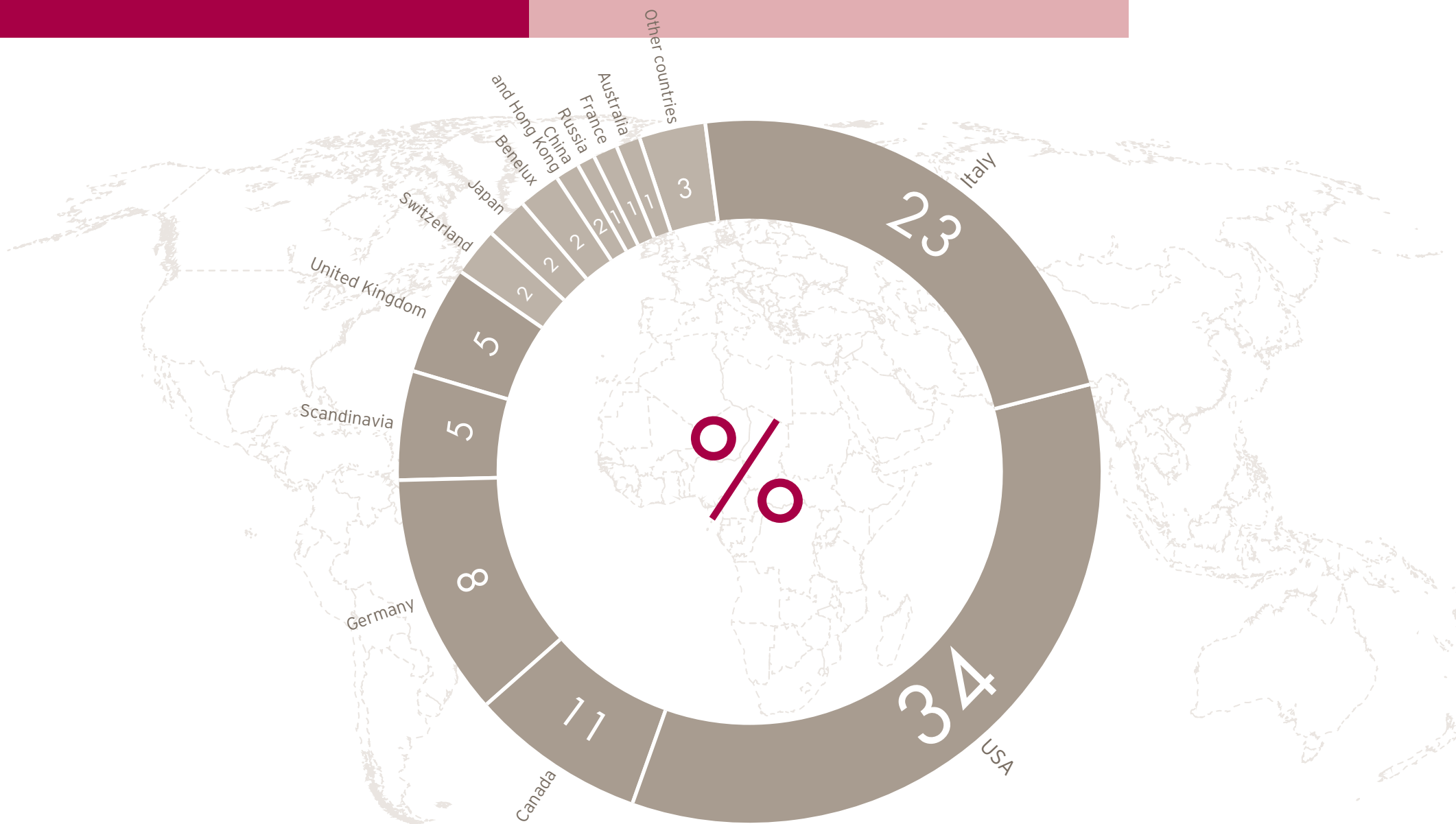
CHIANTI CLASSICO

IN A NUTSHELL

<p>Name Chianti Classico DOCG</p>	<p>Date of birth 1716: the borders of the production zone are delimited</p>
<p>Place of birth The territory lying between the provinces of Florence and Siena that covers the municipalities of Castellina in Chianti, Gaiole in Chianti, Greve in Chianti, Radda in Chianti and parts of Barberino Tavarnelle, Castelnuovo Berardenga, Poggibonsi and San Casciano in Val di Pesa.</p>	<p>Territory Total area of the territory 70.000 ha / 172,900 a Total vineyard area 10.000 ha / 25,000 a</p>
<p>Grapes permitted by production regulations Sangiovese: between a minimum of 80% and a maximum of 100% Other permitted red grapes (indigenous or international): maximum 20%</p>	<p>Vineyards registered as Chianti Classico 7.200 ha</p> <p>Average annual output (last 10 years) 270.000 hl / 7,135,000 gal</p>
<p>World Export To 130 countries</p>	<p>Average annual bottle output (last 10 years) 35/38 million</p>
<p>Consorzio Vino Chianti Classico members 510</p>	<p>Potential yield 52,5 hl/ha</p>
<p>Of which bottlers 351</p>	<p>Actual yield (last 10 years) < 40 hl/ha</p>

CHIANTI CLASSICO IN THE WORLD

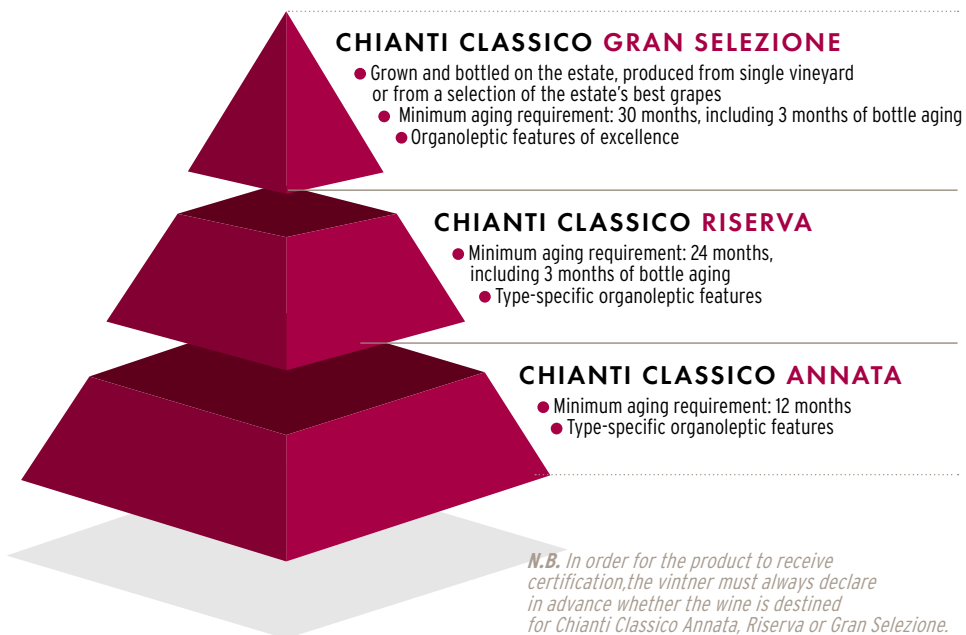
EXPORTED TO
130 COUNTRIES IN 2018



CHIANTI CLASSICO

PRODUCTION REGULATION

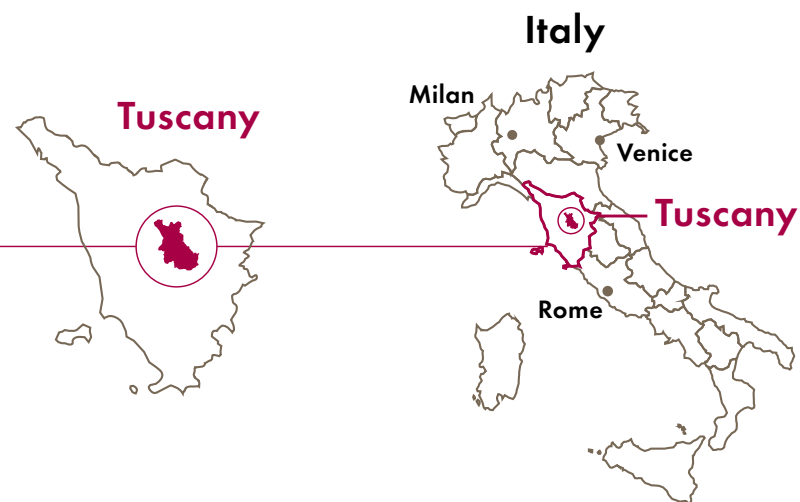
THE QUALITY PYRAMID



	CHIANTI CLASSICO ANNATA	CHIANTI CLASSICO RISERVA	CHIANTI CLASSICO GRAN SELEZIONE
Alcohol content (minimum)	12% vol.	12.5% vol.	13% vol.
Aging (minimo)	12 months	24 months	30 months
Minimum non-reductive extract	24 g/l	25 g/l	26 g/l
Total minimum acidity	4.5 g/l	4.5 g/l	4.5 g/l
Organoleptic characteristics	Fruit-driven, elegant, appealing, well-balanced and drinkable; nicely blended freshness and aging potential.	Fruit-driven, with elegant style and smooth, non-intrusive oaky hints that support and accompany the wine's structure, texture and length and higher aging potential.	Fruit-driven, spicy, mouth-filling; elegance, structure, fineness and balanced tannins and acidity beget wines of great substance and of highest aging potential.

CHIANTI CLASSICO

THE TERRITORY



* On January 1st, 2019 the municipalities of Barberino Val d'Elsa and Tavarnelle Val di Pesa were merged in one municipality, Barberino Tavarnelle.

CHIANTI CLASSICO

THE ORIGINAL



CHIANTI

The name of a territory delimited in 1716 that today covers 8 municipalities under the provinces of Florence and Siena.

CHIANTI

The name of a wine made in Tuscany but not in the geographical zone called "Chianti".

■ Chianti DOCG wine production zone

CHIANTI CLASSICO

The name of the wine made in the geographical zone called "Chianti".

Only this wine is entitled to be identified with the historic Black Rooster symbol.

■ Chianti Classico DOCG wine production zone



CHIANTI CLASSICO

CHIANTI

BLEND

Sangiovese	80% - 100%	70% - 100%
Other authorized red grape varieties	Up to 20%	Up to 30%
White grape varieties	Not permitted	Up to 10%

CULTIVATION

Vine density per hectare	4.400 plants	4.000 plants
Maximum grape output	7.5 tons per hectare 2 kilos per vine	9 tons per hectare 3 kilos per vine
Irrigation	Limited under ministerial approval	Limited under ministerial approval

MINIMUM ALCOHOL CONTENT

Annata	12% vol.	10.5% vol.
Riserva	12.5% vol.	11.5% vol.
Gran Selezione	13% vol.	

RELEASE FOR CONSUMPTION

Annata	From October 1 of the year following the harvest	From March 1 of the year following the harvest
Riserva	24 months aging from January 1 of the year following the harvest (including 3 months of bottle fining)	24 months aging from January 1 of the year following the harvest
Gran Selezione	30 months aging from January 1 of the year following the harvest (including 3 months of bottle fining)	