

# DIEVOLE

DAL 1090



## TOCCA STELLE CHIANTI CLASSICO DOCG



### 2018

Tocca Stelle Chianti Classico comes from a desire to produce a high-quality wine using a vineyard planted 40 years ago. This wine is classically Tuscan, with a unique identity, strongly tied to the tradition of the territory. It stands out for its extraordinarily rich aromas and one-of-a-kind flavors.

### NOTES

**Varieties:** 85% Sangiovese, 10% Canaiolo, 5% Colorino

**Aging:** 12 months

**Alcohol content:** 13,5% Vol

### IN THE VINEYARD

**Altitude:** 360 m above sea level

**Aspect:** south, southwest

**Soil composition:** silty clay soils with marl, limestone and an abundance of stones

**Training system:** cordon spur converting to Guyot

**Vine spacing:** varied

**Age of the vines:** 40 years

### IN THE CELLAR

**Fermentation:** in 75 HL unrefined cement vats for 14-15 days at a controlled temperature of 26-28°C. Natural yeast is used

**Aging:** in 41/43 HL untoasted Allier French oak barrels for about 12 months

**Refinement:** 3 months in bottle

### TASTING NOTES

**Sight:** intense ruby red

**Aroma:** intense, with distinct notes of ripe red fruit, like sour cherry and cherry, that blend with floral hints, like dried violet

**Flavor:** refreshing, with mineral nuances. Mature, lasting tannins. Red fruits, like sour cherry and cherry, dominate. Boasts excellent drinkability and a long, pleasant finish