

# **Danzante Chianti 2006**

## **Denominazione di Origine Controllata e Garantita**

### **The Grape:**

Sangiovese is the main grape component of Chianti, one of Italy's best known wines. Our Sangiovese grapes originate in the hills between the Provinces of Siena and Florence within the renowned Chianti area of Tuscany. This area is known for a warm, sunny growing season, with substantial temperature differential between day and night. Such conditions produce flavorful, rich grapes. The vines that produce our Sangiovese grapes are grown in the 'traditional Tuscany upturned' system, a variation on the 'Guyot' system. The vines are positioned to point south, which contributes to the complete maturation of the fruit.

The cultivation of Sangiovese in Tuscany can be traced back through the centuries to ancient Greece and Rome. In fact, the word Sangiovese is derived from Latin "Sanguis Jovis," or the blood of Jupiter.

### **The 2006 Vintage :**

The 2006 season was climatically a fabulous year.

The spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit.

The temperature of July and August provided excellent concentrations of aromatic compounds.

Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.

### **Winemaker Notes:**

The grapes were harvested upon full maturation during the middle of September. The wine was vinified using an average maceration time of 8 to 10 days. Temperature was controlled (28-29°C) during fermentation to encourage the release of attractive tannins and to develop a clear ruby color, while maintaining the rich fruit aromas characteristic of the Sangiovese grape. After fermentation, the wine was kept in stainless steel temperature-controlled tanks.

### **Tasting Notes:**

Danzante Chianti has deep ruby red color and an open, fruity bouquet layered with fragrances of cherries, wild red berry and spices. The balanced complexity and the vivid, persistent fruit flavors of this intense red wine make it the perfect accompaniment for a wide variety of foods.

### **Fermentation & Aging**

Pressing :	soft
Fermentation :	10 days, controlled temperature (28-29°C) tanks in stainless steel
Skin contact :	about one week
Malolactic fermentation :	immediately following primary fermentation
Aging :	7 months in stainless steel tanks

### **Finished Wine:**

Varietal Content: 100% Sangiovese

Appellation: Chianti

Alcohol Level: 12,25%

Residual Sugar: 3,9 g/100ml

Total Acidity: 5,85 g/100ml

pH: 3,41