



DaVinci Chianti Classico 2004

Cantine Leonardo da Vinci

A grower's cooperative with over 500 hectares (1,236 acres) under vine throughout the Chianti Region. Located in Vinci, Italy, Cantine Leonardo da Vinci's philosophy to producing Chianti is "A New World Approach to an Old World Classic."

The Vineyards:

The grapes were sourced primarily from hillside vineyards in the Classico Region of Chianti, where the soil has been formed by centuries of accumulated silt and clay sandstone. Splintered shale, commonly known as marl, is the primary soil component. The deep, permeable soil is reasonably good at retaining water. The pH neutral soil contains very limited organic components and the Humus content is generally 1%.

Harvest Report:

The 2004 harvest was late in starting due to ample rainfall in the first months of the year. Winter temperatures remained low for longer than normal, causing a delay in bud break and flowering. The summer temperatures were optimal with warm days and cool nights that lasted through September and October. This allowed the vines to ripen slowly, producing wines that are balanced between sugar, acidity and ripe tannins, and deep and dark in character.

Winemaker Notes: Alberto Antonini

Maceration on the skins took place during fermentation and lasted approximately 10-12 days with gentle, frequent pumping over. Fermentation occurred in 100% stainless steel tanks and temperature was controlled not to exceed 28°C to ensure optimum color and supple tannins. Once fermented to dry, the wine was barrel aged to add complexity, and 100% of the wine underwent malolactic fermentation. The final wine was blended, cold stabilized and filtered prior to bottling.

Wine Profile:

Color: Clear, purple-red

Bouquet: Spicy, cedary oak with aromas of black cherries and dark plum fruit.

Palate: Well balanced, medium to full bodied wine, ripe with flavors of plum, black cherries and dark fruit. A well structured wine that is ripe and elegant with a silky mouth-feel that lingers in a long earthy, peppery finish.

Serving Suggestions: This Chianti Classico has enough structure to stand up to robust main courses like Lasagna, Chicken Cacciatore or Osso Bucco but is also excellent with firm and hard cheeses. Serve slightly below room temperature (16°C–20°C).

Finished Wine:

Varietal Content: 95% Sangiovese, 5% Colovino

Grape source: The Classico Region of Chianti, between Florence and Siena

pH: 3.60

Residual Sugar: Dry

Titrateable Acidity: 5.40g/L

Alcohol Level: 12.6 %