



# COLLE ADIMARI

t u s c a n y f a r m



**G O V E R N O**  
**A L L ' U S O**  
**T O S C A N O**

**C H I A N T I D O C G**

Wine produced from Sangiovese grapes, selected and picked using crates at the most favourable moment of the picking season.

The grapes are vinified in wooden barrels according to the ancient tradition of "Governo the Tuscan way" with the addition of partially dried Cabernet grapes to the wine as soon as it is removed from the barrels.

Aging takes place in the same barrels and continues, after bottling directly from the barrels, for 6 months in glass. In this way a lively, ruby-red wine is obtained, scented and full, fresh and harmonious to the palate with a winy aftertaste that evokes the flavours of the grape harvest.



#### DENOMINATION

Chianti Docg Governo all'uso Toscano

#### BOTTLE SIZE

750 ml

#### GRAPE VARIETY

90% Sangiovese with 10% Cabernet, partially dried on the vine.

#### ORIGIN

Mixed calcareous soil

#### CULTIVATION SYSTEM

Pruned-spur, cordon trained

#### VINEYARD DENSITY

4000 plants a hectare

#### AVERAGE PLANT AGE

10 years

#### HARVEST SEASON

Sangiovese | mid September

Cabernet | mid October

#### VINIFICATION

Selection of grapes picked manually in crates.

Fermentation in wooden barrels and ageing in the same barrels with governo using cabernet grapes.

Bottling directly from the barrels.

#### REFINING IN BOTTLE

6 months

#### ALCOL CONTENT

13 % vol

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[www.colleadimari.it](http://www.colleadimari.it)