



LIVERNANO



### PRODUCER PROFILE

Estate owned by: Robert and Gudrun  
Cuillo  
Winemaker: Stefano Chioccioli  
Total acreage under vine: 38  
Estate founded: 1992  
Winery production: 60,000 Bottles  
Region: Toscana  
Country: Italy

## Chianti Classico DOCG 2007

### WINE DESCRIPTION

Livernano has emerged as one of the premier estates in the Chianti region, producing multiple award-winning, highly-rated wines. This traditional-style Chianti Classico offering is a blend of 80% Sangiovese and 20% Merlot. It possesses all of the lively aromatics, complexity and rich fruit of Livernano's Riserva version, but is crafted to enjoy right now.

### TASTING NOTES

Bright ruby-red in color, this Chianti Classico shows vibrant aromas of ripe black cherry, violets and forest floor. On the palate, the wine exhibits beautiful structure and well-integrated tannins.

### FOOD PAIRING

Perfect for pastas with tomato sauce, bean stews and grilled pork or beef.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Chianti Classico DOCG
Vineyard name:	The Poci and Merlot Nuovo vineyards
Vineyard size:	13 and 3, respectively acres
Soil composition:	Stones and sand
Training method:	Spur-pruned Cordon
Elevation:	1,815 feet
Vines/acre:	2,200-2,700
Yield/acre:	2.4 tons
Exposure:	Southwestern
Year vineyard planted:	1999-2003
Harvest time:	October
First vintage of this wine:	2004
Bottles produced of this wine:	30,000

### WINEMAKING & AGING

Varietal composition:	80% Sangiovese and 20% Merlot
Fermentation container:	Casks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82 °F
Maceration technique:	Delestage, pumpovers and punch downs
Length of maceration:	20-25 days
Malolactic fermentation:	Yes
Type of aging container:	Casks
Size of aging container:	350 L
Age of aging container:	Second and third passage
Type of oak:	French oak
Length of aging before bottling:	12 months
Length of bottle aging:	6 months

### ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.4
Residual sugar:	2.0 g/L
Acidity:	6.0 g/L