



Podere Ciona Le Diacce Merlot I.G.T.

(lay dee-AH-chay mayr-LOH)

Grown at high altitude in Chianti Classico (approximately 1,800 feet above sea level), this Merlot from Podere Ciona is remarkably clear in style and tension, with stinging, bright red fruits, subtle smoky notes, and a firm-bodied lushness that befits exceptional Merlot. This decadent, feminine wine is one of our favorites and if you should find one of the few available bottles, it is a wine not to be missed!



LOCATION

Toscana, Italia.
(Town of Montegrossi)
4 hectares. 560 meters.



SOIL

Weathered sandstone.



ESTATE

Podere Ciona.
(poh-DAY-ray chee-OH-nah)



VINE

Horizontal Spurred Cordon.
5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Franco & Lorenzo Gatteschi.
(FRAHN-ko gah-TAES-key)
(lo-RAINT-zo gah-TAES-key)



VINIFICATION

Fermentation in temperature controlled stainless steel tanks. Extended post-fermentation maceration on the skins for 20–25 days.



VARIETALS

92% Merlot,
8% Alicante Bouschet.



BARREL

1st passage French barrique.



RESIDUAL SUGAR

1.7 grams per liter.



MATURATION

18 months in the barrel.
10+ months in the bottle.



ACIDITY

5.47 grams per liter.



VINTAGE PRODUCTION

450 cases.



ALCOHOL

13.9% by volume.



FOOD PAIRING

Pork tenderloin, wild game,
and Fontina and sage bruschetta.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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