

Dievole,
`Petrignano` Chianti Classico 2020
Chianti Classico, Tuscany, Italy

DIEVOLE
DAL 1090



Grape Varieties	100% Sangiovese
Winemaker	Luigi Temperini
Closure	Diam
ABV	14%
Residual Sugar	0.5g/L
Acidity	6.06g/L
Wine pH	3.37
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Organic, Vegan

PRODUCER

This 600 hectare estate in Chianti Classico has ancient origins. Records of the name Dievole can be found from 1090; it originates from a contraction of 'Dio Vuole' or 'God willing'. In 2012 it was purchased by Alejandro Bulgheroni and a new chapter began. With the help of an expert team lead by Stefano Capurso, Bulgheroni started a big renovation project of the vineyards covering a surface of over 150 hectares at 270 to 420m above sea level, comprising diverse soils of marine origin. After a period of conversion, the vines were all certified organic in 2017 thanks to the work of head agronomist Lorenzo Bernini. Several different areas within the estate have been identified and associated with the right varieties and the appropriate rootstocks. Sangiovese is the most largely planted variety with smaller sections of Canaiolo, Colorino and Trebbiano. Luigi Temperini is in charge of winemaking along with the consultancy of Alberto Antonini.

VINEYARDS

The Petrignano vineyard is situated at an altitude of 270-300 meters above sea level on the slopes of Monte Morello, where the soil is characterized by a rich composition of stones and minerals with visible limestone rocks on the surface. This stony terrain contributes to excellent drainage and minerality in the wine. The vines, ranging from 5 to 20 years old, are trained using the Guyot system.

VINTAGE

The 2020 vintage began with a mild winter and rainfall was sparse. March was marked by some frost at the end of the month. Summer was fairly dry and mild, some rainfall at the end of August regenerated the water reserves and replenished the soils. Harvest took place in September while the grapes were at the perfect level of ripeness. Overall, this particular year produced excellent quality wines.

VINIFICATION

After picking and pressing, the must was fermented in 75-hectolitre cement vats with natural yeasts at a controlled maximum temperature between 26-28°C. After about two weeks of fermentation, the wine was racked into large, untoasted 41-hectolitre French oak barrels, where it remained for 13 months prior to bottling. A further 3 months of ageing in bottle occurred prior to release.

TASTING NOTES

Deep ruby red in colour, this Chianti Classico has a distinctive nose of ripe plums and wild berries and then continues with flavours of tobacco, wet earthy notes and chalky notes. On the palate, it is full-bodied and juicy, with refined tannins that carry onto a velvety finish.