

Dievole,

`Petrignano` Chianti Classico 2021

Chianti Classico, Tuscany, Italy

DIEVOLE
DAL 1090



Grape Varieties	100% Sangiovese
Winemaker	Luigi Temperini
Closure	Diam
ABV	14.5%
Acidity	5.92g/L
Wine pH	3.26
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, 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 350 meters above sea level on the slopes of Monte Morello. This area is defined by its calcareous soils, abundant fossil remains, and a rich composition of stones and minerals, with visible limestone rocks on the surface. These features contribute to excellent drainage and impart a distinctive minerality to the wine. The roots of the vines penetrate deeply into this stony terrain, which, combined with the low vigour the plants experience, results in a particularly expressive Cru with remarkable personality. The vineyard is planted with a density of 5,000 vines per hectare, with vine age of 8 years. The vines are trained using the Guyot system.

VINTAGE

The 2021 vintage experienced a relatively consistent seasonal trend. Spring rainfall supported healthy vegetative growth and built up substantial water reserves to sustain the vines through the drier summer months. Summer brought high temperatures, accompanied by steady winds that helped maintain balance in the vineyards. Careful soil management and thoughtful canopy work ensured an ideal balance between photosynthesis, aeration, and bunch shading. This meticulous approach resulted in wines with impressive structure and vibrant aromatic profiles.

VINIFICATION

After picking and pressing, the must was fermented in 75-hectolitre raw 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

This wine is deep, intense ruby red in colour. The nose shows pronounced aromas of ripe plums and wild berries, layered with elegant hints of tobacco, wet earth, and a subtle chalky minerality. On the palate, is well-balanced with structured tannins. The wine's persistence is impressive, with a savoury, sapid finish. Refined and expressive, this is a wine of great character and complexity.

LIBERTY WINES