



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 grapes for this Chianti Classico come from the Dievole vineyards, which are spread across different areas at an altitude between 250 and 300 metres above sea level. The exposure is mostly south and south-west facing and soils are partly arenaceous, partly sandy silty, with marine origins and traces of marl and limestone. The vines have an average age of 18-20 years and are trained in the Guyot system.

VINTAGE

The 2022 vintage started with a dry, mild winter and a fresh spring with low rainfall. Through summer there was no rainfall, and high temperatures during the day. Careful daily vineyard management reduced the effects of water stress. In mid-August the rain finally arrived and allowed the grapes to cool and ripen, reaching optimum health by the end of the growing season.

VINIFICATION

After picking and pressing, the must was fermented in 75-hectolitre concrete vats with natural yeasts at a controlled maximum temperature of 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.

TASTING NOTES

The nose of this Chianti Classico is intense, with notes of ripe red fruits, cocoa and violet. On the palate, the wine is full-bodied and structured, with smooth flavours of red fruits and cherry, velvety tannins and a wonderful freshness. It ends in a long, pleasant finish.

Grape Varieties **90% Sangiovese**
 7% Canaiolo
 3% Colorino

Winemaker	Luigi Temperini
Closure	Diam
ABV	14%
Residual Sugar	1g/L
Acidity	5.82g/L
Wine pH	3.38
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan