



Chianti “Paterna”, vintage 2012

The Chianti “Paterna” DOCG Colli Aretini is obtained from Sangiovese grapes (90%), plus other local varieties (like colorino del Valdarno, canaiolo, cilieggiolo, etc ...), with a production of about 70 quintals of grapes per hectare. The 8 hectares vineyards are properties of Cooperative and are situated on the hills (300 meters), near Arezzo, Siena and Florence, at the foot of Pratomagno mountain and in front of the Chianti hills.

The soil structure is loose and rocky. Some vineyards are 30-40 years old and others are 8-10 years old. The farm is organic since 1985 and controlled by ICEA (grassing, fertilization of faba bean green manure, defense with copper, sulfur and propolis).

The wine making is traditional and simple: soft pressing and destemming of the grapes, with low doses of sulphites and native yeasts. The fermentation is for 8-10 days with repeated pumping-over the must and the maturation in steel tanks. The wine is bottled after one year from harvest and the refining is for 6-8 months.

Every year we produce about 13-15.000 bottles of this wine.

Colour: vivid ruby red
Bouquet: intense and vinous, fruity with sensations of violets and cherry
Taste: harmonious, dry and slightly tannic, lively in the first year.
Serving temperature: 18-20 °
Serving suggestions: it is an everyday wine, and it is good with not matured cheeses and cured meats

Oenologist: Elisabetta Barbieri
Other wines: “Vignanova” Toscana igt sangiovese, “il Terraio” Toscana igt bianco, “Pugnirosso” Toscana igt, Vin Santo del Chianti doc

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