



MAURIZIO ALONGI

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The deep love for the Chianti and its classic wine, developed in almost 30 years of professional activity mostly played in this amazing area, it's the base of the new Maurizio Alongi's project, which has started since January 2015. After a long research across Gaiole, Radda and Castellina, looking for a plot with unique agronomical and enological peculiarities, during a sunny winter afternoon Maurizio bumped into two vineyards in Barbischio, nearby Gaiole in Chianti. We are in Chianti Mountain's uncontaminated ridge, which divided the Chianti basin with Val d'Arno, where Macigno's formation (composed by sandstone rocks) generated sandy lands, particularly loosed, with relevant slopes and good expositions.

The two plots are surrounded by vast woods distinguished by oaks, chestnuts and Turkey oaks, which reduce the climate spill-over and make the environment almost uncontaminated. Here it can be found the maximum expression of biodiversity, concept almost decayed in different wine-making areas, where the economic logic is bringing serious and irreversible environmental damages.

The medieval Barbischio's village and its tower presumably built in X century, stand out among vineyards giving a unique atmosphere to all area.

Barbischio's vineyard is composed by two plots, for a general extension of 1 hectare, 28 ares, 85 centiares belonging entirely to Classic Chianti brand.

The vineyards, located at 435 above sea level and prevalently south facing, are distinguished by a unique peculiarity: the average age of plants is around 30 years old, with several stumps being more than 40s. That means plants have a natural productive thriving balance, thanks to a major quantity of ripe wood and a more expanded radical apparatus. Here, precious reserve substances are accumulated facilitating an optimal fruit ripening (sourness, polyphenols, sugars), also guaranteeing a good drought resistance and a protection from various natural stresses.

Sangiovese, the principal vineyard, is accompanied by others accessories such as the Malvasia Nera (which gives a unique colour and roundedness) and the Canaiolo (which enriches the aromatic heritage blend).

In general, the company has spent its efforts respecting the environmental conditions and the product wholeness.

Maurizio Alongi, for almost 30 years I had been working as oenologist helping others to showing their selves through their wines. Even though his professional background is strongly linked with Chianti, he worked in different areas of Italy dealing with wine varieties and getting in touch with unique people. Despite the mentioned experiences, his roots are still in Siena and in Gaiole in Chianti where he lives.

“I have decided to produce just one wine, by traditional grapes coming from just one vineyard in order to chase an old dream, showing the extraordinary potentialities of my land”.

Credits to friends. The precious and extraordinary help of some friends, has been fundamental for the beginning of this project. Above all a special thanks to Ranuccio Neri and Bruno Mazzuoli producers who made themselves available to help me. Moreover I express my gratitude to Alberto Massetani, exceptional *master cellar*, and to Giovanni Ascione, my guardian angel, precious advisor and professional, having extraordinary skills and intuitions.

VIGNA BARBISCHIO
CHIANTI CLASSICO RISERVA 2015

Vine variety

- Sangiovese 94%, Malvasia Nera 4%, Canaiolo 2%.

Vineyards

- Vigna Poggio di Barbischio in Comune di Gaiole in Chianti
- Vigna Sabbie di Barbischio in Comune di Gaiole in Chianti

Grape Harvest 2015: On September 29th

Performance in 2015: 27 hl/ha.

Production 2015: bottle in the first half of 2017, producing 4340 bottles of 750ml e 100 Magnum.

Alcol: 13,85%.

Ph: 3,31.

Dry extract not reduced: 28,6 gr/l.

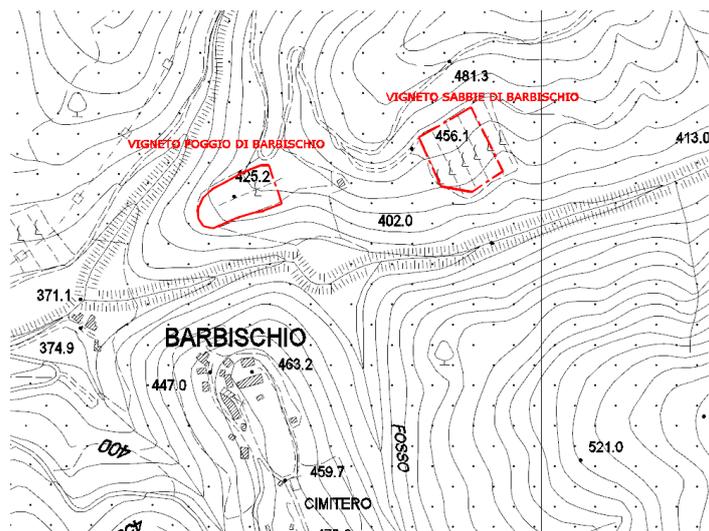
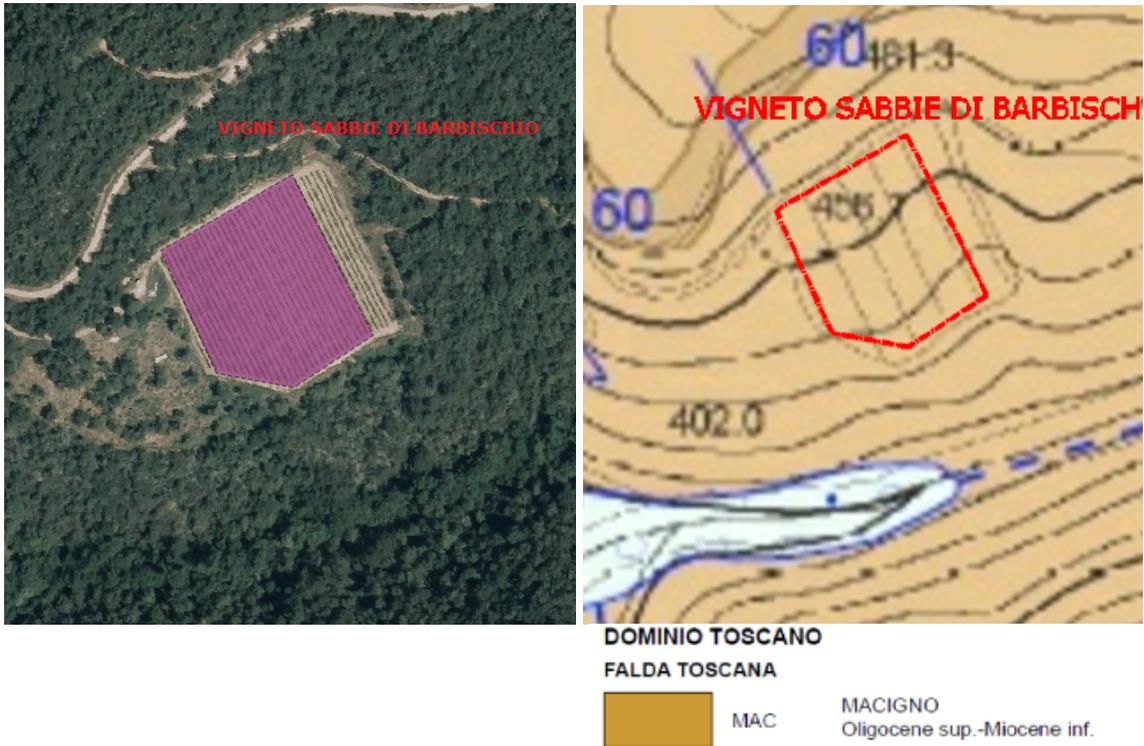
Total acidity: 5,9 mg/l.

Harvest: Hand picked in 16 kg boxes.

Vinification: Maceration without stem, in stainless steel at controlled temperature of 28°C, with short manual pumping over for 14 days of overall duration; racking off in boxes and soft pressing of the skin.

Natural decantation of wine for 48 hours and assembled in stainless vats to complete malolactic fermentation; Ageing in new french tonneaux (15%), used (85%) for just over a year. Bottling with very large filtration and maturing in the bottle for at least one year.

VIGNA SABBIE DI BARBISCHIO



Position: Barbischio (Gaiole in Chianti) – 43° 27' 56" N, 11° 27' 28" E.

Altitude: from 437 to 455 meters above sea.

Surface covered by vineyard: hectares 0, ares 81, centiares 41.

Grapes : 94% Sangiovese 4% Canaiolo 2% Malvasia nera

Type of plant: vertical trellis with single Guyot (only on some vines double), 2900 vines/ha 2,8 mt x 1,2 mt.

Year of planting: 1973

Yield vineyard: 37 q/ha, corresponding to 26 hl/ha.

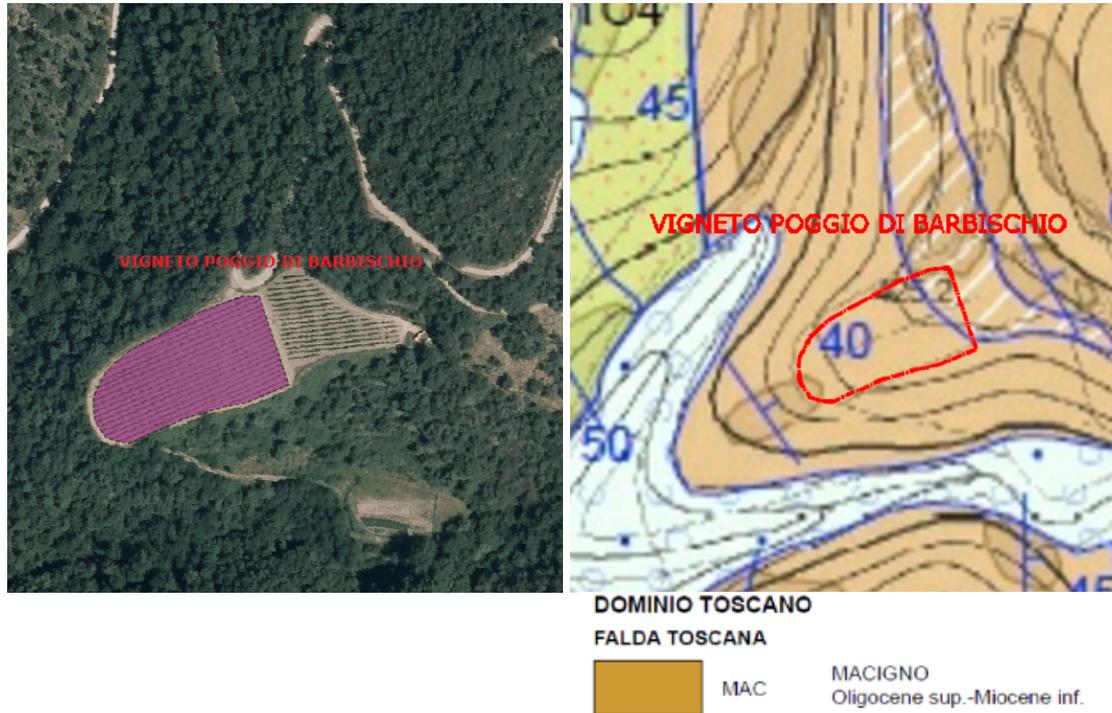
Prevalent exposition: South; row orientation from North to South.

Geological origin: Macigno del Chianti (oligocene sup.-Miocene inf.) characterized by deep sandstone layers

Land: highly draining with a small water-light capacity on superficial layers; neutral ph, very stony soli and a significant sandy prevalence (87%), with smaller quotes of loam (12%) and clay (1%); minimal presence of limestone. Significant magnesium presence

Slope: 20% average, 25% maximum.

VIGNA POGGIO DI BARBISCHIO



Position: Barbischio (Gaiole in Chianti) – 43° 27' 56" N, 11° 27' 19" E.

Altitude: from 417 to 435 meters above sea.

Surface covered by vineyard: hectare 0, are 47, centiare 44.

Grapes : 92% Sangiovese 1% Canaiolo 7% Malvasia nera

Tip of plant: vertical trellis with single Guyot (only on some vines double), 2900 vines/ha 2,8 mt x 1,2 mt.

Year of planting: 1973

Yield vineyard: 40 q/ha, corresponding to 28 hl/ha.

Prevalent exposition: South-West; row orientation from East to West.

Geological origin : Macigno del Chianti (oligocene sup.-Miocene inf.) characterized by deep layers turbiditic acute and siltstones dark grey (Arenarie zonate)

Land: highly draining with a small water-light capacity on superficial layers; ph slightly alkaline, very stony soil and a significant sandy prevalence (77%), with smaller quotes of loam (18%) and clay (5%); minimal presence of limestone. Significant magnesium presence.

Slope: 20% average, 25% maximum.

HARVEST 2015 IN BARBISCHIO

This harvest year will be remember as one of the hottest of the last decade.

Winter was temperate with just few cold days when temperature decreased below 0°C. The high rainfalls, mostly fallen in November, have created an accumulation of water supply for the next spring and (a part of) summer. Due to these conditions, the germination and flowering phases has been anticipated than the previous years. Spring continued with balmy temperatures, slightly higher than the season average, this facilitated a regular vegetative course, without any difficulties in the crop protection.

Differently summer has been influenced by heat especially in July and in the first part of August where temperatures reached almost 40°C.

In order to reduce the water stress phenomena on some plants, these one (mostly the youngest) have been processed to grape thinning, eliminating consequently any intervention form on foliar side (stripping and cutting of the leaves) so as to protect fruits from searing and drying. Vineyards older than forty years didn't suffered so much the high temperature thanks to their root system. The second part of August and September as well were distinguished by sunny and windy days, characterized by a significant temperature variation between day and night. These peculiarities created the optimal conditions, almost perfect for the final phase of maturation grapes. Aroma and tannic elements show benefits created by this seasonal course, accompanied by a significant phenolic maturity. The grape harvest is carried out on September 29th.