

**MAURIZIO ALONGI**

*Maurizio Alongi, a rising star in Chianti, crafts distinctive wines from Gaiole's esteemed Vigna Barbischio. Dedicated to showcasing the inherent potential of his land, Maurizio concentrates on a single, expressive Chianti Classico Riserva. Grapes grown on south-facing parcels, nestled between wild forests, reveal a pioneering approach to winemaking. The result is a wine resonating with finesse, elegance, and pure Sangiovese essence. With three decades of winemaking experience, Maurizio's single wine collection invites an exploration of Chianti's unique terroir and the quality of its traditional varietals. The 2019 release exhibits a savoury, spicy cherry profile, underscored by firm tannins and notes of black fruit, violets, and chocolate. 95 pts, Decanter.*

**Region & Classification**

|country| Italy

|region| Toscana

|sub-region| Chianti Classico

|commune| Gaiole

|vineyards| Poggio di Barbischio, Sabbie di Barbischio

**Wine Data**

|varietal(s)| 94% Sangiovese, 4% Malvasia Nera, 2% Canaiolo

|alcohol| 13.75%

|pH| 3.42

|acidity| 5.9 g/L

**Terroir & Cultivation**|soil| Sand, clay, limestone (Sabbie parcel); sedimentary silt and sandstone *macigno* (Poggio parcel)

|exposure| South

|elevation| 435m

|farming practices| Organic farming practices; guyot vine training system

|harvesting| Harvested by hand on September 30th

|age of vines| 30-40+

|yield| 39 hl/ha

**Vinification & Aging**

|maceration| Maceration without stem at a controlled maximum temperature of 28°C, in 40 hl steel vats with brief manual pumping over for a total of 16 days

|fermentation| Soft press. After initial fermentation, varietals are blended prior to malolactic fermentation

|aging| Aged 12 months is 15% new, 85% used French Oak tonneaux; additional 18 months of bottle aging

|production| 5,800 750ml bottles, 100 magnums

