



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Sacello Chianti Classico DOCG

100% Sangiovese. Ruby red color. The nose displays hints of black cherry, iris and subtle notes of violet. The soft tannins are balanced by a nice minerality.

"Sacello is our Chianti Classico with a pure Sangiovese soul. It is a clear expression of the unique vineyards at Terrabianca. Sacello comes from the Latin word *sacellum*, which is a small shrine, a diminutive of *sacrum* meaning "belonging to a God." The name of the wine is a tribute to the 12th century chapel in the heart of our vineyards."

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**Wine exported to:** Bermuda, USA, Puerto Rico

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### Most recent awards

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## Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	About 15 days
Type of yeast:	Selected yeast
Maceration technique:	Traditional with délestage
Length of maceration:	7-9 days
Malolactic fermentation:	Yes
Aging containers:	Stainless Steel
Bottling period:	Spring
Aging before bottling:	6-8 months
Aging in bottle:	6 months
Closure:	Natural Cork



## Vineyard

Organic:	In conversion
Vineyard location:	Chianti Classico
Soil composition:	Marl, clay, sand and rocks
Vine training:	Spurred Cordon
Altitude:	1,240 feet (378 meters) above sea level
Vine density:	6,200 plants per hectare
Yield:	1 kg per plant

Exposure:	Southeast
Years planted:	2003-2014
Time of harvest:	September/October
First vintage of this wine:	2019
Total yearly production (in bottles):	30,000

## Tasting Notes and Food Pairings

Tasting notes:	Ruby red color. Fresh and tasty wine, with clear and varietal aromas. The nose displays hints of juicy black cherry, iris and subtle notes of violet. The easy-going tannins are balanced by a nice minerality on the palate. Medium body with a gentle earthy finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with red meat, game, and aged cheese.
Aging potential:	10 years
Alcohol:	13.5%
Winemaker:	Vieri Vannoni and Luano Bensi