



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."

Wine exported to: Bermuda, USA, Puerto Rico

Most recent awards



Winemaking and Aging

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| 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

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| 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 |

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|---------------------------------------|-------------------|
| 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

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| 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 |