



Ser Jacopo

Chianti Value - Produced with Care.

Castello Vicchiomaggio is the producer of Ser Jacopo. Wine has always been produced at the Castle and its owners, John and Paola Matta, dedicate their lives to preserving this centuries-old tradition.

The estate covers 140 hectares, of which 34 are vineyards, 10 are olive trees and the rest is park.

Among the cultivated varieties: the most prominent vine is our Sangiovese, which is the fundamental grape for Chianti Classico, but there are also other indigenous grapes such as Canaiolo and Colorino, as well as two international varieties which are Merlot and Cabernet Sauvignon. The latter are in particular demand for the production of our famous IGT-certified red wines.

The Chianti Classico area is characterized by a mediterranean climate and the soil, which is called "Galestro", is rich in clay and large stones.

Particular attention is paid to the direction in which our vines are planted. In fact, they are all facing south, ensuring maximum exposure to the sun throughout the day.

Harvesting is done by hand and takes place between mid-September and mid-October. Once harvested the grapes are pressed in special machines. The obtained product is then transferred into stainless steel tanks and maintained at a controlled temperature.

At this point, alcoholic fermentation begins (and lasts from 12 to 15 days), promoted by the presence of yeast. Following this, the fermented juice is filtered to separate the liquid from the skins, which up to now have contributed to the natural alcoholic fermentation.

The skins are not wasted and get reused in a distillation process for the production of grappa.

The filtered wine remains in steel tanks for 20-30 days more, where the second fermentation takes place, the malolactic fermentation.

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