

CHIANTI CLASSICO GRAN SELEZIONE DOCG



Blend	Sangiovese 100%
Altitude	250 - 350 mt a.s.l.
Exposure	South - West
Soil	Medium texture, Alberese based, stony slightly clayey
Pruning system	Spurred cordon
Density	5000 plants/ha
Age of vineyard	15 - 25 years old
Crop Yield/ha	5,5 t
Harvest	Our best grapes, selected during the season are picked the first half of October, by hand
Alcool	14.5%
Vinification	Alcoholic fermentation and post-fermentation maceration on the skins take place in steel and vitrified cement tanks at a controlled temperature (28-30°C) for a period of about 30 days. Malolactic fermentation happens spontaneously between November and December.
Barrel Ageing	Slavonian oak casks (18-12-7,5 hl) for 30 – 36 months
Bottle Ageing	12 months at least
Wine profile	Clear, very intense ruby red. Complex, intense with clear fruity notes (plums and small berries) and pleasant spicy notes (vanilla and nutmeg). Full, elegant, soft, with sweet tannins.
Best combined with	Roasted and grilled meats, aged cheeses. Meditation
Temperature of service	18°C
Annual production	3.000 - 6.000 bottles

