



Chianti Classico Gran Selezione D.O.C.G.



Appellation: Chianti Classico D.O.C.G. Gran Selezione

Grape varieties: 100% Sangiovese

Soil: the vineyards are cultivated in soils rich in limestone, with the presence of sand and clay, at an altitude of 380 metres asl.

Vine training system: Guyot

Plant density per hectare: 4500 plants/ha

Vinification: the grapes are carefully selected and softly crushed. Fermentation takes place in temperature-controlled steel tanks. After the must is drawn off and malo-lactic fermentation has been completed, the wine ages in French oak tonneaux for 24 months.

Serving temperature: 18°C

Alcohol content: 14.0% Vol.

Sensory features: Deep ruby red colour. It presents distinct notes of black cherry, cocoa and tobacco in the nose. The palate is enveloping, lively and refreshing, with a long and extremely savoury finish.

Pairings: Grilled red meats and roasts, as well as traditional Tuscan stews.