



GRAN SELEZIONE

CHIANTI CLASSICO DOCG - 2019

GRAPE VARIETY:

100% Sangiovese

VINEYARD:

Altitude: 330 a.s.l.

Exposure: northern part of Chianti Classico area

TRAINING SYSTEM:

Guyot

SOIL:

Alberese stone

HARVEST:

Hand picked early of October

WINE MAKING & AGING:

Alcoholic and malolactic fermentations are both made in concrete vats. Aging is made in Hungarian oak barrels for 18 months and in concrete vats for 6 months.

Then the wine is refined for minimum 6 months in bottles.

TECHNICAL FACTS:

Alcohol 14 %

FEATURES:

Brilliant ruby-red colour, intense black cherries perfume, delicate and balanced wine and with remarkable body.

Suitable for long lasting aging.

Our Gran Selezione is produced in small quantity from a 0,6 hectares vineyard which is made up of 36 vine rows.

A unique and precious wine.