

# CHIANTI CLASSICO GRAN SELEZIONE DOCG 2016



<b>Blend</b>	Sangiovese 100%
<b>Altitude</b>	250 - 350 mt a.s.l.
<b>Exposure</b>	South - West
<b>Soil</b>	Medium texture, Alberese based, stony slightly clayey
<b>Pruning system</b>	Spurred cordon
<b>Density</b>	5000 plants/ha
<b>Age of vineyard</b>	15 - 25 years old
<b>Crop Yeld/ha</b>	5,5 t
<b>Harvest</b>	Our best grapes, selected during the season are picked the first half of October, by hand
<b>Alcool</b>	14.5%
<b>Vinification</b>	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.
<b>Barrel Ageing</b>	Slavonian oak casks (18-12-7,5 hl) for 20 - 24 months
<b>Bottle Ageing</b>	6 months at least
<b>Wine profile</b>	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.
<b>Best combined with</b>	Roasted and grilled meats, aged cheeses. Meditation
<b>Temperature of service</b>	18°C
<b>Annual production</b>	6.000 bottles



90 points



96 points



90 points



93 points

**falstaff**

90 points



94 points

