

CHIANTI CLASSICO D.O.C.G.

## GRAN SELEZIONE



### **Grapes:**

100% Sangiovese

### **Exposition - Altitude:**

South-Est - 450 mt. above the sea level.

### **Soil:**

Hilly neutral clay, rich in gravel and pebbles (Alberese and Galestro).

### **Vinification:**

Manual harvest in crates with selection of the best grapes and from the oldest vineyards, destemming followed by manual selection of the grapes. Fermentation in little stainless steel, with autochthonous yeasts and long maceration on skins until 28-30 days.

### **Aging:**

Malolactic fermentation in little French oak barrels and maturation in the same barrels for 18 months.

### **Bouquet:**

Outstanding intense deep ruby color. Full and rich flavor with great mix of notes of dry plum and forest berries with spicy and balsamic hints, sweet touch of tobacco and vanilla.

Generous, full and round on the palate, supported by a ripe and lively tannin, with a long and a persistent finish.

### **Serving temperature:**

18°C

### **Food pairings:**

Char grilled red meats, game, "Fiorentina" steak and "gran pezzo" of beef in Florentine style, stewed wild boar, aged cheeses.

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