



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

**Vintage:** 2017

**Alcohol content:** 14%

**Grapes:** Sangiovese

**Soil characteristics:** Hills with limestone, rock and clay.

**Altitude:** Around 480 mt. amsl

**Growing system:** Spurred Cordon

**Vinification:** Oak barrel

**Malolactic fermentation:** Oak barrel

**Aging:** 36 months in 10hl. barrel

**Bottle aging:** 12 months

**Color:** Dark ruby red

**Nose:** Lively, very intense of blackberry and balsamic notes.

**Tasting notes:** Good structure with very elegant tannins balanced by a good acidity. Finish extremely persistent.

**Aging Plateau:** 20 years