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## GRAN SELEZIONE CHIANTI CLASSICO D.O.C.G.

**Classification:** Chianti Classico DOCG

**Varieties:** 90% Sangiovese, 10% Canaiolo "produced with Organic grapes"

**Vinification and Maturing:** Alcoholic fermentation and maceration are carried out in stainless steel tanks at a controlled temperature (77-86°F). Spontaneous malolactic fermentation is achieved in concrete tanks.

The Gran Selezione is then aged for 24 months in French oak Tonneaux (700 litres each Traditional style. Temperature of fermentation between 77° and 86°F. Maturation for two years in oak casks.

**Refinement:** in bottles for a minimum of 3 months.

**Alcohol:** 13.6%

**Acidity:** 5.65 g/l

**Dry Extract:** 29 g/l

**Organoleptic characteristics:** dark ruby red color. A core cherry scent bouquet, with violet, tobacco and underbrush. The flavor is vivid and intense, cherry and red berry fruits, elegant with a long finish.

**Serve with:** roasted white and red meats, game.

