

# Chianti Classico Gran Selezione 2019 DOCG

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**Grape:** 100% Sangiovese

**Altitude:** 500m/ 1640ft

**Soil:** Alberese

**Vineyard Planted:** Middle of the 1980s

**Production Area:** 2.5 hectares

**Training System:** Guyot and cordon

**Vinification:** Spontaneous fermentation with indigenous yeasts in steel

**Maturation:** 24 months in 20hL botti

**Bottle Aging:** Minimum 12 months

**Production:** 7,680 bottles, 150 magnums

**ABV:** 14%

**Residual Sugar:** 0.0g/L

**Total Acidity:** 6.2 g/L

**SO<sub>2</sub>:** 88 mg/L

## Tasting Notes

The Gran Selezione is structured and balanced with juicy fruit flavors and broad, silky tannins. It is immediate on the palate with red cherry, mature blackcurrant, and ripe plum. Complex notes of

cinnamon, cloves and nutmeg are followed by an intense, extracted finish.

