



CHIANTI CLASSICO GRAN SELEZIONE

Denominazione di Origine Controllata e Garantita

Grape Varieties	Sangiovese 100% Grapes, selected from a single vineyard of 1,5 hectares
Altitude	310 meters above sea level.
Soil	Alberese Limestone, Galestro(Schist) and Macigno del Chianti(Sandstone)
Training System	Spurred cordon system, 5.000 plants per hectare.
Yiels Per Hectare	40 Q.ls / 28 Hl
Harvest	Middle October 2015
Vinification	Handpicked grapes. Use of indigenous yeast for the fermentation which last for two weeks. The maceration last for three weeks in a controlled temperature vessel, at 25°C max.
Ageing	36 months in a single barrel, 39hl french oak.
Bottle Ageing	A minimum of 6 months.
Tasting Notes	This wine is showing a bright and deep ruby colour. The finesse and complexity of the flavours are very welcoming, with a rich bouquet of primary flavours, like ripe sour cherry, forest fruits, bergamot zest and blackberry jam. The entrance on the palate is very intense and delicate at the same time, the ripe tannins fulfill your mouth in a gentle way. The end is very long and savoury.
Food Pairings	This Gran Selezione is great with red meat, but the very best pairing would be with game dishes, especially venison and lamb.

LA SALA