

Chianti Classico Gran Selezione 2018 DOCG



Grape: 100% Sangiovese

Altitude: 500m asl

Soil: Alberese

Vineyard age: Planted in the late 1980s

Vineyard area: 3 hectares

Training system: Cordon

Vinification: Spontaneous fermentation in stainless steel

Aging: 22 months in *botti* (large casks)

Bottle aging: 8 months

Production: 5,300 bottles

ABV: 15%

Residual Sugar: 0g/L

Total Acidity: 6.5 g/L

SO₂: 82 mg/L

Appearance

Clear, deep ruby.

Nose

The nose is clean and of pronounced intensity. Rich and enveloping aromas of ripe cherries and juicy red plums with a note of wild strawberry. Ethereal aromas of fresh rose petals contrast with notes of tobacco and tar.

Palate

This wine is structured and balanced with extreme freshness and robust fruit flavors. Complex notes of cinnamon, nutmeg, and black pepper on the nose are followed by a wide array of black and red fruits and earth on the palate and an intense and lingering finish. This is a compelling wine to drink now, but the patient collector will only be rewarded by cellaring it.



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MONTEFILI