



Fonte alla Selva *Gran selezione*

Chianti Classico DOCG Gran Selezione

2015

VARIETIES

Traditional varieties of Chianti Classico with an absolute predominance of Sangiovese.

DESCRIPTION

The mild winter and the summer characterized by excellent temperature excursions between day and night, favored the excellent ripeness and quality of the grapes. Thanks to these conditions the wines are balanced and complex.

A wine with a complex aromatic baggage and a pleasantly soft structure. On the nose it releases typical aromas of cherry, plum and blackberry, accompanied by hints of licorice. The wide structure is well balanced by a good acidity. Great finish on the palate.

A wine that goes particularly well with meat dishes, typical of the Tuscan tradition, such as tagliatelle with wild boar ragout or Fiorentina steak.

TECHNICAL NOTES



Soil: shallow sandy-clay soil



Trellising System: spurred cordon – Banfi alberello

Vine Density: 5100 vines/ha.

Hectar Yeald: 65 q/ha.



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks

Aging: in French oak casks for around 12-14 months



Alcohol: 14%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0.75 L