



Fonte alla Selva *Gran selezione*

Chianti Classico DOCG Gran Selezione

2017

VARIETIES

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

DESCRIPTION

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

A wine with a complex aromatic system and a pleasantly soft structure. Deep mauve red colour. On the nose it releases aromas of cherry, plum and blackberry, accompanied by hints of licorice. In the mouth, the structure is wide and balanced by good acidity. Great finish, long and persistent.

A wine that goes particularly well with meat dishes, typical of the Tuscan tradition.

TECHNICAL NOTES



Soil: shallow sandy-clay soil



Trellising System: spurred cordon – Banfi alberello
Planting Density: 5100 vines/ha.
Yield: 65 q/ha.



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks
Aging: in French oak casks for around 12-14 months



Alcohol: 14,5%



Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0,75 L