



Fonte alla Selva *Gran Selezione*

Chianti Classico DOCG Gran Selezione

2019

VARIETIES

Sangiovese, with a selection of Chianti Classico varieties

DESCRIPTION

The seasonal trend of the 2019 vintage was characterized by extraordinarily cold temperatures in April and March delaying the growth development, recovered subsequently, thanks to a warm and dry period. The sudden rise in temperature then favored the production of loosely clustered and light grape bunches. August and September, sunny and without torrid temperatures, allowed for optimal ripening of the grapes. 2019 was a harvest characterized by grapes of high quality and intense territorial personality which gave us wines with great structure and sapidity.

The color is ruby red with mauve nuances. The wine has a clear note of cherry and plum, as well as a sweet spiciness on the finish. The structure is important, well-balanced and with a long, elegant end. Enjoyable right from the start, the excellent, well-integrated acidity makes it perfect for aging.

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