



Fonte alla Selva *Gran selezione*

Chianti Classico DOCG Gran Selezione

2013

VARIETIES

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

DESCRIPTION

The growing season began substantially late; spring was characterized by very rainy months; June temperatures were cool and well below seasonal averages; from the beginning of July temperatures began to rise, without reaching the levels of the previous two vintages; August and the first two weeks of September were hot and dry, but ripening although delayed by about two weeks was sustained by the water reserves of the previous months. The nights of the summer months were characterized by cool temperatures, contributing to the quality improvement of the grapes, both in aromas and in the maintenance of organic acids. Since the end of September, rainfall has been abundant, complicating the harvesting operations of late varieties without, however, affecting the health status of the vineyards.

Fruit in evidence for this vintage, without disdaining body and elegance.

Intense mauve red, complex hints of plum and blackberry jam, spices, but also leather. Important structure, but not aggressive, with well-integrated tannins. Persistent mouthfeel aromas. Excellent aptitude for aging

Wine that goes particularly well with meat dishes, typical of Tuscan tradition, such as tagliatelle with wild boar ragout or Florentine steak.

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: 13,7%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0,75 L.