



Fonte alla Selva *Gran selezione*

Chianti Classico DOCG Gran Selezione

2014

VARIETIES

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

DESCRIPTION

The growing season began slightly early with a spring characterized by very wet months. Temperatures during the summer months were cool and well below seasonal averages, never reaching the levels of previous vintages; weather events and temperatures delayed ripening by about 10 days.

A cool start to September, but not disturbed by significant rainfall, allowed us to harvest grapes without major problems. In the last decade of the month temperatures rose, allowing the grapes to complete ripening.

A 'vintage with not a few problems due to the climatic trend, but the selection operations carried out both in the vineyard and in the winery allowed us to obtain products that exceeded expectations.

Ruby red with mauve undertones; nose characterized by a clear note of cherry, and plum, but also a sweet hint of cream and a hint of leather. Significant structure though well sized and balanced; long, elegant finish. Thanks to slightly above-average though well-integrated acidity, it will have considerable aptitude for aging.

A 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: 13,5%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0,75 L.