



Fonte alla Selva *Gran Selezione*

Chianti Classico DOCG Gran Selezione

2018

VARIETIES

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

DESCRIPTION

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

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

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:
0,75L.