



Fonte alla Selva *Gran Selezione*

Chianti Classico DOCG Gran Selezione

2020

VARIETIES

Sangiovese, with a selection of Chianti Classico varieties

DESCRIPTION

The growing season started about 10 days early after a winter characterized by mild temperatures. Spring rains changed the physiological pattern of our vineyards, slowing down the vegetative cycles. From the second decade of June a gradual rise in temperatures affected the entire southern part of Tuscany until the end of July. In August there was a further rise in temperatures that greatly anticipated the harvest time of the white grapes, but thanks to the good temperature ranges and the absence of rain we obtained very interesting aromatic profiles and preserved the acidity of our grapes.

Harmonious vintage since the first summer months that favored, thanks to important temperature excursions, an ideal ripening of the red varieties that organoleptically expresses itself with fruity aromas and a beautiful tannic structure, without flowing into overripeness.

Ruby red, with mauve undertones. Bouquet characterized by a clear note of cherry and plum, combined with a sweet spiciness on the finish. Important structure, but well sized and in balance. The finish is long and elegant. Very enjoyable even now, the distinct and well-integrated acidity makes it particularly suitable for aging.

A wine that goes particularly well with meat dishes.

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: 15%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0,75 L.