



Fonte alla Selva *Gran Selezione*

Chianti Classico DOCG Gran Selezione

2021

VARIETIES

Sangiovese, with a selection of Chianti Classico varieties

DESCRIPTION

After a mild winter with little rain, the growing season began in the usual time frame for the Tuscany area. On April 8, a late frost with temperatures below 4°C affected the lower-middle belt of the Montalcino vineyard area, damaging shoots, significantly delaying plant phenology and reducing yields by about 10-15% at harvest. The hardest hit varieties were early budding varieties such as sangiovese; almost the entire estate ampelographic landscape was affected by this weather event. Spring and June were characterized by little rainfall but mild temperatures within the seasonal average; from mid-July temperatures began to rise without ever becoming torrid. August and all of September proved to be very hot, months with above-normal temperatures, continuous southerly ventilation and limited rainfall. Harvesting of the red varieties began in early September, Sangiovese about two weeks later, concluding in mid-October with the late varieties. However, the quality of the harvested grapes was of a good standard.

The hot summer, but with good temperature excursions, favored the synthesis of very elegant aromas and an important structure. Ruby red color with mauve undertones; bouquet with complex hints of ripe fruit, morello cherry, dried flowers and a light spicy note. Nice structure, soft and powerful. Excellent long and persistent finish in the mouth.

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.