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The wine has large  
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## FONTE ALLA SELVA GRAN SELEZIONE CHIANTI CLASSICO DOCG

The name means “fountain in the forest” and refers to the gurgling stream and towering trees said to have been created by the Etruscan gods to give life to the once dry and barren land. Only the best selection of grapes, from the Fonte alla Selva estate vineyards, craft this prestigious Gran Selezione.

### SOIL

Alluvial soils, limestone and clay.

### PRODUCTION TECHNIQUE

Presented on the market only after a minimum 30 month fermentation takes place with traditional maceration on the skins for 7 days, followed by malolactic fermentation. An aging of approximately 12-14 months in French oak casks will follow. The proper evolution is completed with bottle aging.

### BOUQUET

Complex aromas of plum jam and blueberry, underlined by hints of spice, leather and vanilla.

### TASTE

Large structure with soft tannins and a pleasingly smooth body and long finish.

### FOOD PAIRING

Superb with red meats, game, and aged cheeses.

### ORIGIN

Over 40 hectares of estate vineyards in Castellina, heart of the Chianti Classico region

### VARIETIES

Traditional varieties of the Chianti Classico with predominance of Sangiovese

### ANALYSIS

Alcohol	13.5% Vol
Total Acidity	5.1 g/l
Residual Sugar	0.7 g/l

### SIZE(S)

750ml 0 80516 41064 7

### PACK(S)

750ml 6pk