



FONTE ALLA SELVA
GRAN SELEZIONE
Chianti Classico DOCG

Area of Production:

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

Soil:

Alluvial soils, limestone and clay.

Grape Varieties:

Traditional varieties of the Chianti Classico with predominance of Sangiovese.

Production Technique:

Only the best selection of grapes, from the Fonte alla Selva estate vineyards, craft this prestigious Gran Selezione. 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 a bottle aging for a period of at least 4 months.

Characteristics:

Color: Captivating mauve red.

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.

Alcohol Content: 13.5%.

Total Acidity: 5.1 g/l.

Superb with red meats, game, and aged cheeses.