CHIANTI CLASSICO "GRAN SELEZIONE" 2016

Produced from estate grown grapes coming from a small cru of 2 hectares (5 acres) located in Dudda, Greve in Chianti, in one of the coolest areas of the appellation particularly suited for the production of wines of great structure, concentration and longevity.

Grapes: 100% Sangiovese

Features of the 2016 vintage: a "classic" vintage lead to grapes of excellent quality, highlighting the typicity of Sangiovese. The excellent phenolic components are in great balance with the alcohol and the acidity generating a harmonious and supple wine, with a delicate and complex bouquet, ideal for long aging.

Harvest: picked manually at the beginning of October, the perfect clusters were delicately placed into small crates for the short trip just down the hill to the cellars.

Vinification: in small stainless temperature-controlled tanks, using indigenous yeast; in order to preserve the typical Sangiovese bouquet from Dudda temperature was constantly maintained at 25-30°C (77-86°F)

Aging: placed in French oak barrels (225 liters) for about 18 months.

Bottling: this wine was bottled naturally stabilized and unfiltered.

Bottle aging: extended period in our underground cellar at a natural, constant temperature and humidity.

Color: deep ruby red due to the high concentration of anthocyanins.

Bouquet: pronounced aromas of wild berries, interlaced with hints of vanilla and spicy notes on the finish: it's complexity will amplify during the extraordinary longevity of this wine.

Flavor: palate sensations confirm and emphasize the olfactory complexity, revealing even greater strength, texture and persistence. Its elegance is already evident, destined to turn into absolute harmony with cellaring.

Analytical data at the time of bottling: alcohol 14.12%, total acidity 5.3 g/l, color 18.09, sugars 1,73 g/l, polyphenols 3956 mg/l, dry extract 32.4 g/l

Serving Temperature: 20° C

Food pairing: succulent roasts, braised or grilled meat, a perfect match with the fiorentina T-bone steak.