

# CHIANTI CLASSICO “GRAN SELEZIONE” 2020

*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 2020 vintage:** the fairly cool spring was followed by a hot and long summer but with good temperature ranges between day and night allowing for the optimal completion of the ripening process of the grapes. Thanks to the sporadic rains in June and September it allowed the plants to complete the ripening of the grapes in an excellent way. From a sensory point of view, the vintage is characterized by excellent varietal expression, designated for wines with very 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%, total acidity 5.3 g/l, color 17.54, sugars 1,33 g/l, polyphenols 3487 mg/l, dry extract 32.1 g/l

**Serving Temperature:** 20° C

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

