



Chianti Classico Gran Selezione DOCG

Grapes: 100% Sangiovese. La Pagliaia Estate (Castelnuovo Berardenga, Siena)

Appellation: Chianti Classico Riserva DOCG

Notes: Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on rocks of the Monte Morello formation or on *macigno* sandstone.

Alcoholic fermentation in steel, with 22 days maceration at a temperature of 82-86°F. Malolactic fermentation and maturation in wood for 24 months in 500 liter French oak barrels. Aging in bottles for 8 months.

Deep ruby red, while its full bouquet releases fragrances that linger beautifully, with scents of sweet violets that meld into smooth, spicy impressions of tobacco leaf. This is a full-bodied red, velvet smooth marked by ripe, succulent tannins harmoniously integrated with the acidity. Perfect with wild game, roasted and grilled meats, as well as well-aged cheeses.

Serving: Serve at 65°F

Total acidity: 5.3 g/l

Residual Sugar: < 0.5 gr/l

Alcohol by Volume: 14%

Formats: 750ml/6 bottles



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