Grapes
Sangiovese 100%, single vineyard Yield: 60 qt./ha

Area of production
Chianti Classico, Tuscany, Italy

Soil
Galestro and limestone, mostly clay with gravel size stones

Vineyard technique

Vine age Plantings completed in spring 2000

Plant density 7,350 plants per hectare

Winemaking

Grapes are manually harvested and sorted twice, first when they arrive at the winery as bunches and then again after de-stemming by an optical sorter. The whole berries are immediately put into stainless steel fermentation tanks and a smaller portion into French oak fermenters.

Alcoholic fermentation The temperature in the tanks is computer controlled; the must is kept in contact with the skins for about 20 days. Remontage occurs every 8 hours and one delestage per week. A brief maceration occurs after fermentation.

Malolactic fermentation In large French oak fermenting tanks and in tonneaux.

Maturation The wine rests for 18 months in wood of which 6 are on the fine lees, 6 months in stainless and a further 6 months in bottle.

Tasting notes
This is a sensual wine with notes of cherry fruit, tobacco, leather and hints of licorice and spice. The elegant tannins balance nicely with the fruit, all underlined by a fabulous stratum of acidity, making this a complex wine with incontestable structure and power. A long and satisfying finish confirms this Sangiovese is true to its terroir.

Jeb Dunnuck	2019	92 points
AG Vinous	2021, 2020, 2017, 2016	93 points
	2019	91 points
	2018	92 points
Gambero Rosso	2021, 2018	
Robert Parker Wine Advocate	2021, 2016	94 points
	2020	95 points
	2018, 2015, 2014	93 points
James Suckling	2021, 2020, 2019, 2015, 2013	93 points
	2018, 2017	94 points
	2016, 2011	92 points
Wine Enthusiast	2020	91 points
Wine Spectator	2021, 2020, 2019, 2018, 2017, 2011	92 points

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Chianti Classico
Gran Selezione DOCG
2015

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	2015	94 points
Decanter	2021	92 points
	2021	92 points
Doctor Wine	2016	95 points

Chianti Classico Gran Selezione DOCG 2015

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