VALLEPICCIOLA
TOSCANA

# Chianti Classico Gran Selezione Vigneto Lapina

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

DENOMINATION
Chianti Classico DOCG
AREA OF PRODUCTION
Pievasciata, Castelnuovo Berardenga (SI)
GRAPE VARIETY
Sangiovese 100%
ALTITUDE
400 m a.s.l.
VINEYARDS
Lapina
TYPE OF SOIL
Limestone and clay with presence of marl and limestone
DENSITY OF VINES
5.000 vines/ha
TRAINING SYSTEM
Spurred cordon and Guyot
HARVEST
First ten days of October;
Yield q/ha: 65
VINIFICATION
Alcoholic fermentation in temperature-controlled concrete tanks, followed by 15 days of maceration.
Malolactic fermentation in used French oak barrels
AGEING
Barrique for approximately 30 months, 30% first pour barrique, 70% second pour barrique. Before bottling: 3 months fining in concrete tanks
BOTTLE FINING
6 - 8 months
AGEING POTENTIAL
Over 10 years
SERVING TEMPERATURE
18° - 20° C

VIVA SUSTAINABILITY
ITALIAN MINISTRY OF ENVIRONMENT AND ENERGY SECURITY
CERTIFIED PRODUCT

## TASTING NOTES

Ruby red in colour, intense olfactory profile, jammy red and black fruit, dried flowers, enriched by aromatic herbs and sweet spices.

## PAIRING

Thanks to its tannic structure, this Sangiovese goes perfectly with elaborate stews, such as peposo and game meat, roasted or grilled.

## AVAILABILITY

750 ml
1500 ml
3000 ml

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