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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