



CHIANTI CLASSICO GRAN SELEZIONE D.O.C.G.

FIRST VINTAGE	VARIETIES	VINEYARD	TRAINING SYSTEM
2019	100% Sangiovese	GITTORI 50 years 450-500m s.l.m Limestone and Clay	Guyot and Cordon spur Yield: 30 q/ha Planting Density: 5500-6000 vines per ha

APPELLATION:	Chianti Classico Gran Selezione DOCG Vigna GITTORI
VINTAGE:	2019
VINEYARD:	Gaiole in Chianti (SI). Certified Organic by ICEA
HARVEST:	September/October 2019. Picked by hand with two selections: in field and sorting vibrating table
WINEMAKING:	Single-vineyard GITTORI. Separated by plots. Grapes are fermented in open concrete Nomblot concrete tanks. Macerated for about 25 days and pressed off
AGEING:	24 month in old French tonneau. At least 6 month bottle aging
BOTTLING:	December 2021
PRODUCTION:	3233 bt of 0,75 Lt, 50 bt of 1,50 Lt
ALCOL:	14,50 %
CORK:	Trescases Bouchons – Superior Naturel – Selezione Riecine 45-25
LABEL:	Officina Grafica



The glass bottles used are light and have a low environmental impact.

*The capsules and labels used for the bottles are recyclable and regenerable **Polynature** compliant with EU Directive 94/62/EC and certified by **CSI Recyclable Poly laminate**.*

*The boxes intended for packaging and transport are **PEFC** certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.*