

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

FIRST VINTAGE	VARIETIES	VINEYARD	TRAINING SYSTEM
2019	100% Sangiovese	GITTORI	Guyot and Cordon spur
		50 years	Yield: 30 q/ha
		450-500m s.l.m	Planting Density: 5500-6000
		Limestone and Clay	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. Macereted for about 25 days and pressed off

AGEING: 24 month in old French tonneau. At least 6 month bottle aging

BOTTLING: December 2021

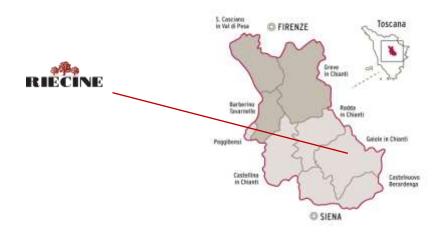
PRODUCTION: 3233 bt of 0,75 Lt, 50 bt of 1,50 Lt

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 <u>EU Directive</u> <u>94/62/EC</u> and certified by **CSI** <u>Recyclabe Polylaminate</u>.

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