



Wine sheet
CHIANTI CLASSICO
GRAN SELEZIONE Vigna Gittori 2021
 D.O.C.G.



Vineyard

VIGNA GITTORI 50 years old
 450-500 m above sea level.
 Limestone and clay.
 Guyot and spurred cord Yield:
 40 q/ha
 Plant density: 4000 pl/ha

Grape variety

100% Sangiovese

First Vintage

2019

Organic management (ICEA certification) of vineyards since 2006

Alcohol

15,00 %

Manual Harvest

September/October 2021. Hand-picked with two selections: in the vineyard and on a vibrating sorting table.

Vinification

Single-vineyard GITTORI. The grapes are harvested and selected by hand. Fermentation takes place with the whole grape, in non-vitrified Nomblot cement tanks. Maceration lasts 25 days.

Aging process

24 months in old French oak tonneaux and 6 months of refinement in bottle

Date of bottling

February 2024

Number of bottles

4566 bt to 0.75 Lt numbered,
 50 bt to 1.50 Lt numbered

Cork

Lafitte Natural
 Selezione Riecine 45-24

Label

Arte Vino Studio e Officina
 Grafica



Awards

| | | | |
|-------------|-------------------|-------------------|--------------------|
| 2021 | 94+ Wine Advocate | 96 Falstaff | 95 Antonio Galloni |
| 2020 | 97 James Suckling | 97 Decanter | 93 Wine Advocate |
| 2019 | 96 James Suckling | 92 Wine Spectator | 97 Decanter |

The glass bottles used are lightweight and environmentally friendly. The capsules and labels used for the bottles are recyclable and regeneratable Polynatures compliant with EU Directive 94/62/EC and certified CSI Recyclabe Polylaminare. The packaging and transport boxes are PEFC certified: only recycled and recyclable paper from regenerated forests; the inks used are biodegradable.

