



Wine sheet

CHIANTI CLASSICO

GRAN SELEZIONE Vigna Gittori 2022

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 2022. 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

September 2025

Number of bottles

5900 bt to 0.75 Lt numbered,
50 bt to 1.50 Lt numbered



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
| | | | | 96 | 97 | 95 |



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
| | | | | 94 | 93 | 94+ |



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
| | | | | 93 | 93 | 95 |



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
| | | | | 92 | 93 | |



2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022
| | | | | 93 | 94 | 96 |



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.

