



CHIANTI CLASSICO DOCG GRAN SELEZIONE CORNIA

Our savoir-faire. Chianti Classico Gran Selezione Cornia is the most representative expression of the grape and its area of origin. All the potency and structure of Chianti Classico that convey breadth to the wine, offset by a lingering finish, in a wine that ages at length, giving Gran Selezione Cornia a vibrant soul.



GRAPE VARIETIES: 100% Sangiovese

VINE TRAINING SYSTEM: Guyot

LOCATION: The wine is born in the Sangiovese vineyards in loc. Cornia, which develop at 460 meters above sea level. These are the vineyards with the richest stones, a feature that greatly slows down the vigor of the plant, enhancing the structure of the future wine.

SOIL: The soil that distinguishes this wine has been characterized since its formation, originating from the Chianti massif, by a large quantity of compact limestone resting on a sandstone base. This type of soil restrains the vigour of the plant, lengthens the vegetative cycle and enhances the structure of Chianti. Exposed south/south-west, the hillside is shaped like an amphitheatre, characterised by cool winds.

EXPOSURE: South/ West

HARVEST: End of September, first days of October

VINIFICATION AND AGEING: Harvest carried out exclusively by hand with selection and delivery to the cellar of the grapes according to the vine, destemming without crushing. Vinification in stainless steel tanks at controlled temperature for 21 days, with submerged cap post-maceration for 2 months. Racking and pressing. Aging for about 36 months in non-new barriques and tonneaux.

TASTING NOTES: Intense ruby red color, the nose shows notes of ripe red fruit, plum with hints of vanilla and spices. In the mouth the entrance is enveloping and elegant, balanced, but lively with sweet and silky tannins. The finish is long and persistent.

SERVING TEMPERATURE: 16 - 18 °C

