



# CHIANTI CLASSICO GRAN SELEZIONE DOCG

## “VIGNA DEL PINO”

Vigna del Pino is a Cru with North-East exposure, where a special clone of Sangiovese (T12) has been planted. This wine made only in the best vintages, stylistically, tells one of the darkest and tannic nuances of the soul of Sangiovese produced in the town of Castellina in Chianti.

**DENOMINATION:** Chianti Classico Gran Selezione DOCG

**PRODUCTION AREA:** Castellina In Chianti

**GRAPES:** Sangiovese (T12) 100%

**CRU:** Vigna del Pino (Single Vineyard)

**CULTIVATION:** Guyot

**SOIL:** clay

**ALTITUDE:** 280 meters above sea level

**YEAR OF VINEYARD PLANTING:** 2002

**COLOR:** intense ruby red, with purple reflections

**PERFUME:** Spicy wine with notes of black cherry, plum, cinnamon and cloves

**FERMENTATION AND VINIFICATION:** in steel

**FERMENTATION:** 12 days

**MACERATION WITH SKINS:** 40 days

**AGING:** 20-22 months in 15-25HL Slavonian big oak

**BOTTLE AGEING:** at least 12 months

**TASTE:** the nose is fragrant, with hints of red fruit, licorice, currant and a slight spicy touch. Expresses a great complexity on the palate. The mouthfeel is firm, with tannins that become more and more velvety and rich over the years. Acidity and persistence characterize a very elegant intense aftertaste.

**PAIRINGS:** wine for great occasions, which accompanies all the dishes of Tuscan cuisine and not only. It goes well with game, roast steak and complex dishes.

