

Chianti Classico DOCG «Gran Selezione Paronza»



From the selection of the best Sangiovese grapes comes a wine of rare elegance, structure and personality, with an extraordinary finesse and ability to evolve over time. This Chianti Classico takes its name from one of the company's historic vineyards located on the Paronza hill, in Castellina in Chianti.



BLEND

Sangiovese 100% from selected grapes.



AGEING

18 months in French oak barriques, 6 months in 50 hl Slavonian oak barrels followed by at least 12 months in the bottle.



PLANTING DENSITY

3.500 - 4.500 plants per hectare.



YIELD PER HECTARE

40 hectoliters per hectare.



TERROIR

20-year-old vineyards located in Castellina in Chianti on clayish soil. Spurred cordon training system.



VINIFICATION

A 15-days-long fermentation on the skins in controlled-temperature cement tanks plus 5 days maceration after the fermentation.



TASTING NOTES

An important and austere wine, with great structure and personality. It has a ruby red color with intense garnet reflections; on the nose it opens with hints of cherry and vanilla notes; on the palate it is powerful, tannic and dry with an aftertaste of blackberries and sweet tobacco.



FOOD PAIRING

Important dishes of red meat or game, long-aged cheeses.