

CHIANTI CLASSICO DOCG GRAN SELEZIONE 'STIELLE'

2016 | Red Wine



Italy, Tuscany

Rocca di Castagnoli

8017257200000

Case Size: 6

Clear hints of small ripe red berries. The spicy and balsamic notes due to the passage in wood are well-integrated, leaving space to the characteristic features of Sangiovese. On the palate it is full-bodied and potent with good acidity and enveloping, crunchy tannins that make the wine elegant and easy to drink. Fresh, lingering finish.

Vinification:

Sangiovese is meticulously handpicked from the single Stielle vineyard. Maceration without stalks is performed at a controlled temperature of 28°C for 10-12 days. Malolactic fermentation occurs in stainless steel vats, which is followed by maturation for at least 18 months in tonneaux and large barrels with a further maturation for 4 months. Ageing in bottle for at least 12 months.

Grape Varieties: Sangiovese

Classification: Classico DOCG | **ABV:** 14%