

CHIANTI CLASSICO DOCG GRAN SELEZIONE 'VIGNA MONTEBELLO SETTE'

2019 | Red Wine



Italy, Tuscany

Tolaini

8032853380345

Case Size: 6

This is a sensual wine with notes of cherry fruit, tobacco, leather and hints of licorice and spice. The elegant tannins balance nicely with the fruit, all underlined by a fabulous stratum of acidity, making this a complex wine with incontestable structure and power. A long and satisfying finish confirms this Sangiovese is true to its terroir.

Vinification:

Grapes are manually harvested and sorted twice, first when they arrive at the winery as bunches and then again after destemming by an optical sorter. The whole berries are immediately put into stainless steel fermentation tanks and a smaller portion into French oak fermenters. The temperature in the tanks is computer controlled; the must is kept in contact with the skins for about 20 days. Remontage occurs every 8 hours and one delestage per week. A long maceration occurs after fermentation. The wine rests for 18 months in 25 hl oak casks of which 6 are on the fine lees, 6 months in stainless and a further 6 months in bottle.

Grape Varieties: Sangiovese

Classification: Classico DOCG Gran Selezione | **ABV:** 14.5% | **Closure:** Natural Cork