



Chianti Classico

Gran Selezione



*Gran Selezione:
our top single
vineyard Chianti
Classico.*

POGGIO TORSELLI



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Appellation

Chianti Classico
Gran Selezione DOCG

Grape varieties

100% Sangiovese

Soil and vineyard

Grapes grow in a vineyard called "Montecapri", at 200 metres a.s.l., on a clayey soil rich of marine substrates of foliated marl, interspersed with limestone blocks. Planted some 15 years ago, the vineyard is now at the top of its productive balance.

Vines are cordon spur-pruned trained and planted with South exposure, along the maximum gradient of the slope.

Autumn green manure with mixed crops helps in yield management and in improving soil's structure and hydrological stability.

Average annual production:
20 hl/ha – 5000 bottles.

Winemaking

Carefully selected grapes are hand-picked into small crates during the first half of October.

Grapes are subject to pre-harvest analysis and tasted in order to check the optimum phenolic ripeness, pH and sugar content. Temperature controlled fermentation with indigenous yeasts takes place in stainless steel tanks with maceration on the skins for about 30 days (at max. 26°C).

Only free-run juice is used in the making of the wine. Malolactic fermentation occurs in wood followed by an aging period of at least 30 months in French oak barrels of 225 to 500 l and in 1550 l Slavonian oak barrels with lees preserved as long as possible by frequent, soft bâtonnages.

Before bottling wine undergoes a gentle fining and filtration.

Tasting notes

Dark and intense ruby red with vibrant highlights turning towards garnet with aging.

Complex and elegant on the nose, layered with rose and juniper, it evolves displaying sweet spices, tea leaves and roasted herbs. On the palate shows finely tuned balance and structure with pleasant freshness and well integrated oak and fine tannins.

Full-bodied with a deep, broad palate and a long, complex finish. Elegant and graceful, it is a wine of great longevity, reaching its peak 10 years after vintage.

Food pairing

Chianti Classico Gran Selezione is a perfect match with roast and braised meat and game recipes. Perfectly complements mature cheese and truffle and mushroom courses.

Ideal serving temperature is 18 °C.

Notes

Since 2017 Poggio Torselli has adopted organic farming methods and biodynamic viticulture practises.



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