

Chianti Classico Gran Selezione D.O.C.G.

GRAN SELEZIONE

OUR BEST GRAPES IN A BOTTLE

The best expression of the entire Montepaldi territory, this Cru represents the essence of the principal Tuscan grape variety, the Sangiovese. It comes from a meticulous selection of the best grapes of the most prized vineyards. The grapes vinify separately and are then put together. The Gran Selezione, produced only in the best years, is an elegant, fine wine, full of personality and able to offer a perfect vision of the union of tradition and innovation that today characterises Villa Montepaldi.



Classification

Chianti Classico Gran Selezione D.O.C.G.



Grapes variety

90% Sangiovese, 5% Colorino, 5% Cabernet Franc



Harvesting period

From mid-September to early October



Maturation method

Oak casks for 30 months



Refining

Bottle for at least 9 months



Serving temperature

18-20°C



Alcohol grade

14,5 %



Serving suggestions

First courses with meat sauces, cold cuts, aged cheeses, grilled meats, braised and stewed meats, game

Sizes



0,75 lt



1,5 lt



3 lt