

Tenuta Poggio ai Mandorli

Chianti Classico Gran Selezione

Denomination: Chianti Classico Gran Selezione DOCG

Production area: Produced in Tuscany, Italy. In the heart of the Chianti Classico area.

Grape variety: 90% Sangiovese, 5% Merlot, 5% Syrah.

Alcohol: 13% - 14%

Soil composition: Calcareous, clay, marl, sand and pebbles

Aging: The wine is aged for 6 months in tonneaux and small French oak barrels. Then for a minimum of 3 months in the bottles.

Gran Selezione: Gran Selezione, which in English means Great Selection, is a new type of classification provided within the Chianti Classico industry. It is the highest classification that a Chianti Classico wine can obtain, and it can certainly be a new point of reference for international wine drinkers.

Tasting notes: On the nose it is complex and elegant with notes of violets and wild berries. On the palate it is warm and well balanced, with an excellent full body.

Food pairing: Best enjoyed with meat dishes, game and aged cheeses.

Serving suggestions: Chianti Classico Gran Selezione should be uncorked at least 1 hour before serving. It is best served around 64° F.

