



CHIANTI CLASSICO GRAN SELEZIONE

Salivolpe

An intense ruby-red colour. Red fruit on the nose, sour cherry, blackcurrant and a typical floral note. The palate is long and elegant, with silky tannins and marked minerality.

Grape varieties

100% sangiovese

Production zone

Castellina in Chianti

Soil

Galestro di alberese

Training system

Spurred cordon

Density of planting

5000 vines per hectare

Yield

50 quintals per hectare

Average age of vines

20 years

Ageing

In 30-hectoliter Slavonian oak barrels for 24 months

Bottle maturation

12 months

Analytical data

Alcohol content 14% - Total acidity 5,2 g/l - pH 3,42

Food match suggestions

It goes well with game and meat stews or Florentine T-bone steak.

Wine format

 0,75 L