

TERRE DI PERSETO GRAND SELECTION CHIANTI CLASSICO DOCG «L'ORGOGGIO» - Year 2019

Cru: Canali (300 m. a.s.l.)

Soil exposure: South-West

Soil: limestone/Alberese type

Age of the vines: 10-20 years old

Vines per hectar: 4000-5000

Pruning/Growing system: «Cordone speronato» (pruned-spur cordon-trained vines)

Harvest: by hand only

Grape varieties: 100% Sangiovese

Alcoholic content: 13.5%

Aging: aging for 30 months (with a long period in French oak barrels holding 500 liters), followed by 8 months of aging in bottle.

Tasting notes: Intense ruby red color. On the palate it is a balanced, persistent, fruity but dry wine. The full and rich aroma offers an admirable interweaving of red berry and black cherry notes with spicy hints, all finished off with aromas of tobacco, wood and licorice. Generous, full and enveloping on the palate, supported and guided by ripe and lively tannins that progress into a pleasantly long and persistent finish.

SUGGESTED FOOD PAIRINGS: the body and complexity of the Grand Selection makes it a perfect match with grilled or braised meats but also game meat, game sauces, long-aged cheeses and cured meats.

Suggested serving temperature: 18 °C/64.40 °F

