

VILLA LA PAGLIAIA

CHIANTI CLASSICO GRAN SELEZIONE DOCG

2015

VINTAGE FEATURES

2015 will be remembered as one of the warmest in recent years; to a mild winter and a spring with regular rainfall, succeeded a hot summer with rare precipitations. Good weather conditions allowed a good quantity and excellent quality production, with perfect phenolic maturation in all vineyards, guaranteeing wines suitable for long aging.

VINEYARD LOCATION

La Pagliaia Estate (Castelnuovo Berardenga, Siena)

SOIL PROFILE

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on rocks of the Monte Morello formation or on *macigno* sandstone.

TRAINING SYSTEM

Spur – pruned cordon

GRAPES

Sangiovese 100%

HARVEST

Last week of September/ first week of October

VINIFICATION & MATURATION

Alcoholic fermentation in steel, with 22 days maceration at a temperature of 28-30 ° C. Malolactic fermentation and maturation in wood for 24 months in 500 liter French oak barrels. Aging in bottles for 8 months.

SERVING TEMPERATURE

18 °C

ALCOHOL

13,7% Vol

CELLARING

15 years

TOTAL ACIDITY

5,3 g/l

RESIDUAL SUGAR

inf 0,5 g/l

Deep ruby red, while its full-volumed bouquet releases fragrances that linger beautifully, with scents of sweet violets that meld into smooth, spicy impressions of tobacco leaf. This is a full-bodied red, velvet smooth marked by ripe, succulent tannins harmoniously integrated with the acidity. Perfect with wild game, roasted and grilled meats, as well as well- aged cheeses.

