La Pieve, Chianti Classico Gran Selezione DOCG 2021

ISF9162021

San Felice

— Toscana, Italy

This wine is a new release from San Felice - a new Chianti Classico Gran Selezione from their best vineyards

Production

Produced from predominantly Sangiovese grapes (90%) with Pugnitello and some other indigenous varieties. The grapes are harvested from the best vineyard sites in Castelnuovo Berardenga, with rich clay soils. The grapes are harvested at the end of September and undergo alcoholic fermentation in steel tanks, with maceration for 22 days at a temperature of 28– 30°C, followed by malolactic fermentation and aging in wood for 24 months. The wine then refines in 500 litre French oak tonneaux, and is aged in bottle for 8 months before release.

Tasting note

Appealing aromas of blackcurrant, sweet spice and liquorice, with a hint of violet and tobacco. The palate has ripe black cherry and blackberry flavours, juicy acidity and fine tannins. Rich and rounded with savoury, spicy notes on the finish.

Food Match

Enjoy with roast meat and game, or a cheese board

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Chianti Classico DOCG

Winemaker:
Leonardo Bellaccini

Grape Varieties:
Sangiovese 90%, Pugnitello 0%

Suitable for:
Vegan