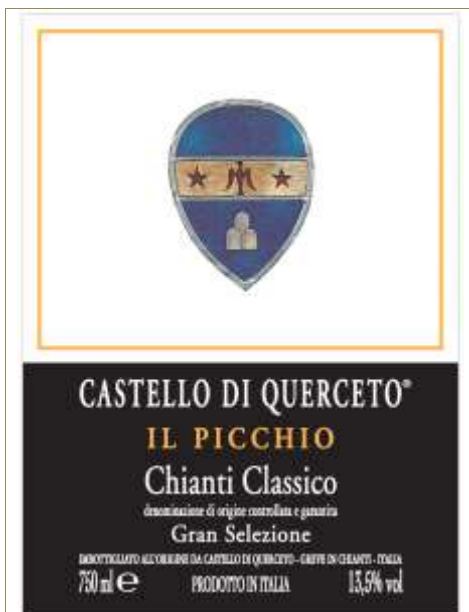




CHIANTI CLASSICO GRAN SELEZIONE DOCG IL PICCHIO



Appellation: Chianti Classico Gran Selezione DOCG

Grape varieties: Sangiovese 95%, Canaiolo e Colorino 5%

Vineyard: - Location: 4.5 hectares, east/southeast, 420-450 m. a.s.l. - Training system: spurred cordon - Planting density: 7.500 plants per hectare

Fermentation: about 20 days at 28°C

Aging: at least 12 months in wood - Refinement: in bottle for at least 6 months

Alcohol: circa 13,5%

1st vintage: 1988

Aging potential: 20/25 years

Wine profile: Intense ruby red, floral and chocolate aromas with elegant herbal notes. Remarkable body with lots of character and a long and persistent final.

Food pairings: Grilled meats, white truffles, stews and aged cheese.