



Chianti Classico Gran Selezione Sasso del Borro

Intense ruby red color, well-balanced aroma with notes of wild berries, blackberry, enriched by spicy notes and aromatic herbs, flavor of good tannic thickness, silky and enveloping. Balanced, dry, and spicy aftertaste

WINE VARIETAL: Sangiovese

SOIL: Facing south-west at an altitude of about 350-380 m above sea level. Very rich in skeleton, predominantly limestone, on a medium clay base.

VINIFICATION: In stainless steel tanks at controlled temperature, maceration on the skins for approximately 20 days

MATURATION: Tonneaux 1st and 2nd passage for 24 months

REFINEMENT: In bottle 4 months

SERVING TEMPERATURE: 18°C

PAIRING: Roast, wild boar and stewed red meats in general. Excellent with mature cheeses