

Vigneti La Selvanella

VIGNETI LA SELVANELLA CHIANTI CLASSICO DOCG RISERVA 2022



The growing season for the 2022 vintage was marked by a hot, dry summer, balanced by providential rains in August that quickly replenished water reserves. Although temperatures were above the seasonal average for several weeks, the high altitude of the La Selvanella vineyards mitigated the hottest days, while the deep soil protected the vines from potential water stress. The month of September then ensured optimal ripening of the grapes thanks to significant daily temperature fluctuations, aided by the woods surrounding the vineyard, which are essential for preserving the freshness and acidity of the Sangiovese. Chianti Classico Riserva La Selvanella confirms itself, even in this generous vintage, as the natural expression of this unique cru. A place of extraordinary beauty capable of producing complex, elegant, and timeless wines.

LE UVE

Sangiovese Grosso in purezza.

ZONA DI PRODUZIONE

La Selvanella vineyards, Radda in Chianti.

ALTITUDE

Between 330 and 600 mt a.s.l.

TYPE OF SOIL

Macigno, at the highest altitudes; Formazione di Sillano and Pietraforte, rare in the area.

TRAINING SYSTEM

Spurred cordon.

HARVEST

From September 22 to 05 October.

VINIFICATION

The vinification is very simple and traditional, aimed at respecting the grapes and the terroir.

AGEING

Wine ages in large oak barrels, then continues its refinement for months in the bottle.

SENSORY PROFILE

Beautiful brilliant red color. An intense aroma of wild fruits and cherry stands out on the nose, accompanied by balsamic hints of licorice, mint and Mediterranean scrub. In the mouth it is vertical, vibrant and juicy. Tastefully tannic with a long finish.

ABV

14.50% vol.

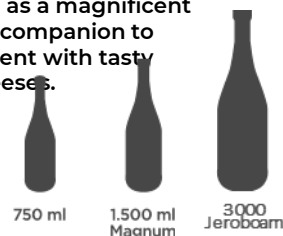
RECOMMENDED CELLARING

More than 15 years in bottle laid down in a dark cellar.

FOOD PAIRING

Perfect with great traditional Tuscan main courses such as a magnificent girarrosto or stews of wildboar or venison. It is the ideal companion to accompany a succulent Florentine steak. It is also excellent with tasty pecorino cheese and, in general, with flavorful aged cheeses.

ALLERGENS: Contains sulphites.



750 ml

1.500 ml
Magnum

3000
Jeroboam