

*Vigneti*  
*La Selvanella*

# VIGNETI LA SELVANELLA

## CHIANTI CLASSICO DOCG

### RISERVA

### 2021



The seasonal development of the 2021 vintage was regular. The rainfall during the spring time allowed the good vegetative development and also create the right water reserve for the dry summer period. Although temperatures below the average in some days at the beginning of April, the altitude of La Selvanella vineyard prevented from late frosts. The summer period was dry excepted for some rainy days during the month of August and the temperatures were regular on average with the climatic trend of recent years, without heat damage and preservig the grape's acidity. The woods near by the Selvanella vineyard ensured important daily temperature fluctuations that are fundamental for the development of floral and balsamic aromas. Since 1969, Chianti Classico Riserva La Selvanella has been the natural expression of this unique cru. A place of extraordinary beauty capable of giving life to 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 30st to 13<sup>th</sup> October.

#### VINIFICATION

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

#### AGEING

Wine ages 3 years in large oak barrels, then continues its refinement for 6 months in the bottle.

#### SENSORY PROFILE

Beautiful ruby 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

14,00% vol.

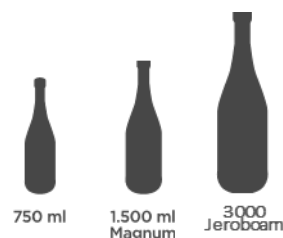
#### RECOMMENDED CELLARING

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

#### FOOD PAIRING

Perfect with the great traditional Tuscan main courses such as girarrosto, wild boar, venison stew and Florentine steak. Also excellent with mature cheeses and tasty pecorino cheese.

**ALLERGENS:** Contains sulphites.



750 ml

1.500 ml  
Magnum

3000  
Jeroboam