



Fattoria Valacchi

CHIANTI GELSO

Type: red wine

Grape variety: 95% Sangiovese, 5% Cabernet Sauvignon

Designation: Chianti D.O.C.G.

Area of production: Barberino Val d'Elsa

Soil composition: loam and clayey soil, moderately rich in layered rocks of sedimentary origin.

Vineyard altitude: 300 m. sea level

Training system: Cordone speronato (spurred cordon)

Vines density: 5000 plants

Harvest period: beginning of October

Vinification: traditional vinification in stainless steel vats

Ageing period: in used French oak barrels (225-l barriques) for 12 months. Refinement in bottle for 4 months.

Alcoholic content: 13°

Serving temperature: 18/20°

Organoleptic characteristics: Ruby colour with garnet reflections. A bouquet reminiscent of plum jam. Rich and full-bodied flavour with soft tannins; the aftertaste is long with notes of vanilla.

