

## CHIANTI GELSO D.O.C.G.

Chianti Gelso is produced from our best Sangiovese and Cabernet Sauvignon grapes. Aging in second fill French oak barrels for 12 months. Refinement in bottle for 4 months. Fermentation takes place in stainless-steel vats at a controlled temperature of 28°C/82°F for about 15 days. It has a medium aging capacity. Despite its classicism, this wine is interpreted in a modern key with a confident style, which translates into a balanced harmony of aromas and flavors.

**Denomination:** Chianti D.O.C.G.

**Grapes:** 95% Sangiovese, 5% Cabernet Sauvignon

**Production area:** Chianti - Barberino Tavarnelle

**Soil composition:** medium textured, alkaline soil.

**Vineyard altitude:** 250-300 m/820-984 ft above sea level.

**Training system:** spurred cordon and guyot

**Vine density:** 5000 plants per hectare

**Harvest period:** end of September

**Winemaking:** traditional winemaking in stainless-steel vats for 15 days at a controlled temperature of 28°C/82°F.

**Aging:** second fill barriques for 12 months. Refinement in bottle for 4 months.

**Alcohol content:** 13% - 13.5%

**Serving temperature:** 18-20°C/64-68°F

Organoleptic notes: lively ruby red color. The wine has notes of violet and cherry. On the palate, fruity hints are supported by silky tannin and a freshness from the acidity of the fruit. It has intense and persistent aromas. It is soft and balanced.

