



CASTELLO DI SELVOLE

CABERNET SAUVIGNON IGT

NAME: Castello di Selvole IGT Toscana Cabernet Sauvignon

TYPE: Red, still

HARVEST: 2019

BOTTLES PRODUCED: 3.000

GRAPE TYPE: Cabernet Sauvignon 100%

PRODUCTION ZONE: Tuscany, Chianti Classico

YIELD PER HECTARE: 40 Ql

HARVEST PERIOD: End September

VINEYARD ALTITUDE: 450 m

ALCOHOL CONTENT: 14°

TERRAIN TYPE: Calcareous clay, marl, mixed paste

EXPOSURE: South, South East

FARMING TYPE: Guyot

VINES PER HECTARE: 8000

VINIFICATION: Fermentation in steel tanks at controlled temperature, maturation in steel or concrete tanks for 6 months

WOOD AGING: 18 months in legno di rovere francese

BOTTLE AGING: 6 months

MINIMUM AGING: 24 months

