



CASTELLO DI SELVOLE

CHIANTI CLASSICO RISERVA

NAME: Castello di Selvole Chianti Classico Riserva DOCG

TYPE: Red, still

HARVEST: 2017

BOTTLES PRODUCED: 5.000

GRAPE TYPE: Sangiovese 100%

PRODUCTION ZONE: Tuscany, Chianti Classico

YIELD PER HECTARE: 35 Ql

HARVEST PERIOD: Early October

VINEYARD ALTITUDE: 450 m

ALCOHOL CONTENT: 14°

TOTAL VINEYARD SURFACE: 16 hectares

TERRAIN TYPE: Calcareous clay, marl, mixed paste

EXPOSURE: South, South East

FARMING TYPE: Gujot

VINES PER HECTARE: 4.500

VINIFICATION: Fermentation in steel tanks at controlled temperature, maturation in steel for 5 months

WOOD AGING: 12 months, french oak

BOTTLE AGING: At least 6 months

MINIMUM AGING: 25 months

