



CASTELLO DI SELVOLE

## FRESCOLAIA IGT

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**NAME:** Castello di Selvole IGT Toscana Rosso Frescolaia

**TYPE:** Red, still

**HARVEST:** 2017

**BOTTLES PRODUCED:** 3.000

**GRAPE TYPE:** Sangiovese 50%, Merlot 25%, Cabernet Sauvignon 25%

**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:** Spurred cordon

**VINES PER HECTARE:** 8.000

**VINIFICATION:** Fermentation in steel tanks at controlled temperature, maturation in steel or concrete tanks for 3 months

**WOOD AGING:** 18 months, french oak

**BOTTLE AGING:** 6 months

**MINIMUM AGING:** 24 months

