



CASTELLO DI SELVOLE

GRAN SELEZIONE PONTE ROSSO

NAME: Castello di Selvole Chianti Classico Gran Selezione Ponte Rosso DOCG

TYPE: Red, still

HARVEST: 2016

BOTTLES PRODUCED: 5.000

GRAPE TYPE: Sangiovese 80%, Merlot 10%, Cabernet Franc 10%

PRODUCTION ZONE: Tuscany, Chianti Classico

YIELD PER HECTARE: 35 Ql

HARVEST PERIOD: Mid October

VINEYARD ALTITUDE: 450 m slm

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: 4.500/8.000

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

WOOD AGING: 18 months, french oak

BOTTLE AGING: 6 months

MINIMUM AGING: 36 months

