



CASTELLO DI SELVOLE

VIN SANTO DEL CHIANTI CLASSICO

NAME: Castello di Selvole Vin Santo del Chianti Classico DOCG

TYPE: Sweet wine. Grapes dried on racks for 60-70 days

HARVEST: 1996

BOTTLES PRODUCED: 1.000

GRAPE TYPE: Malvasia Bianca del Chianti 60%, Trebbiano Toscano 30%, Canaiolo 5%, Sangiovese 5%

PRODUCTION ZONE: Tuscany, Chianti Classico

YIELD PER HECTARE: 35 Ql

HARVEST PERIOD: End October

VINEYARD ALTITUDE: 450 m slm

ALCOHOL CONTENT: 16°

TOTAL VINEYARD SURFACE: 40 hectares

TERRAIN TYPE: Calcareous clay, marl, mixed paste

EXPOSURE: South, South East

FARMING TYPE: Gujot

VINES PER HECTARE: 4500

VINIFICATION: Fermentation and maturation in barrels and barriques for 10-15 years with yeasts

BOTTLE AGING: 3-5 years

ACIDITY: 6 g/l

SUGAR: 215 g/l

