

ASTORRE NOTI™

CHIANTI CLASSICO GRAN SELEZIONE D.O.C.G.

Grape Varietals: 100% Sangiovese

Vineyards: Castelnuovo Berardenga, Siena. In the heart of the Chianti Classico region

Average age of the vines: 40 years

Soil: calcareous and rock galestro

Harvest Period: first 10 days of October. Only carefully selected handpicked grapes

Vinification: cold maceration of the grapes for 48 hours followed by fermentation and maceration for 15 days in stainless steel with daily pumping. After malolactic fermentation in barrels and barriques, 24 months in barriques and oak barrels. 6 months more of fining in the bottle

Alcohol Content: 14% by vol.

Residual Sugar: 2 grams per liter

Color: intense ruby red

Aroma: persistent and generous with good mature berries, aromatic herbs and a hint of balsamic

Palate: full-bodied, rich, powerful with very well balanced tannins. Long and very elegant finish

Food Suggestions: red grilled meats, aged cheese

Serving Temperature: 18 °C / 64 °F

