



Terre di Melazzano

FONDATA NEL 1959

WINE CHIANTI CLASSICO D.O.C.G.

Chianti Classico Gran Selezione



Technical Chart

NAME OF THE WINE

Chianti Classico Gran Selezione

LEGALLY DEFINED PRODUCTION ZONES AND PRODUCTION FORMULAS

Chianti Classico D.O.C.G.

VINEYARDS

100% Sangiovese

ORIGIN ZONE

Greve in Chianti (FI)

SOIL

60% average mixture, 40% galestroso

DENSITY OF VINEYARD PLANTING

5.000 vine/ha

VINE TRAINING SYSTEM

Tuscany arched

CRUSH PER HA

50 hundred kilos of grapes

PRODUCTION POTENTIALITY

2.666 bottles

STRENGTH / ALCOHOLIC CONTENT

14.5° by vol

VINIFICATION

Fermentation and maceration in temperature controlled stainless steel tanks for 21 days

AGING

In barriques and tonnaux for 24 months

COLOUR

Ruby red intense colour

PERFUME

Intense typical of sangiovese, note of forest's fruit and pleasant spiciness

TASTE

Excellent tannic finess, long persistent aromas of fresh mature fruits

The wine

Gran Selezione Chianti Classico D.O.C.G.

Only in the best years, when the sun is burning the lands of Chianti favoring the perfect ripeness of our Sangiovese, **Gran Selezione Chianti Classico di Terre di Melazzano** is born.

Wine of extraordinary power and structure, ideal with red meats and game. Selected by us for your special occasions.



bottle: 0,750 L
gross weight: 1,230 Kg
net weight: 0,750 Kg



Terre di Melazzano

WINEFARM

www.terredimelazzanowine.com

Contacts

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