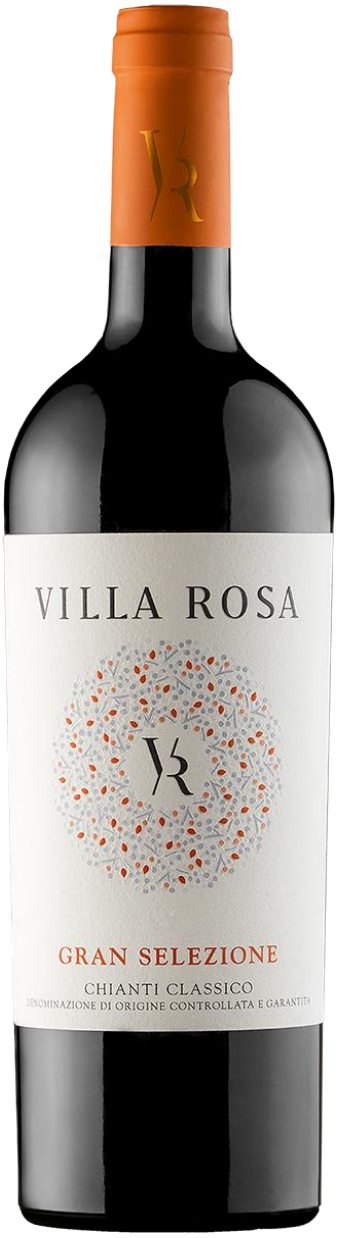
VILLA ROSA

Villa Rosa Gran Selezione



Appellation: Chianti Classico D.O.C.G. Gran Selezione
Area of production: Castellina in Chianti
Vintage: 2016
Number of bottles: 13.000

Altitude: 340 metri s.l.m.
Soil Composition: Villa Rosa is situated between the hills of Castellina in Chianti, and extends over 126 hectares – of which 30 are vineyards and 15 are olive groves – of calcareous clay soils characterised by heterogeneous profiles that combine "alberese" limestone with marl shale. The estate's morphology delineates three, distinct areas based on their oenological potential, where Sangiovese is the varietal that has adapted the most.
Plants per hectare: 4800
Pruning technique: Spurred Cordon

Vinification: Traditional temperature-controlled on skin
Fermentation temperature: 25-28 °C
Length of Fermentation and maceration: 22 days
Ageing: 15 months in Tonneaux, 3 months in concrete before the bottling. Minimum 1 year in bottle.

Service temperature: 18 °C
Alcoholic content: 14% vol

Tasting notes: Villa Rosa Gran Selezione is a rather faint, rarefied ruby red in colour. Its bouquet contains delicate notes of red fruit is combined with pleasing, well-integrated hints of vanilla and spices. Gran Selezione is enveloping and well-balanced on the palate, savoury with bright, well-developed tannins. This is a wine of great character that perfectly expresses and sums up the bold personality of Villa Rosa's Sangiovese grapes, with a long-lasting finish.

Serve with: Roasted meat, game and aged cheese.

Villa Rosa
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