



**IL COLOMBAIO**  
MONTERIGGIONI



# CHIANTI CLASSICO

## GRAN SELEZIONE

Indicazione di Origine Controllata e Garantita

### GRAPE BLEND:

100% Sangiovese

### IN THE VINEYARD:

Vines are Guyot and spurred-cordon trained on hilly land with soil of medium texture, over a sandstone and/or limestone base with plenty of rocks and pebbles, following painstaking pruning and thinning of the bunches of grapes. Harvested by hand in the month of October.

### YIELD GRAPES/Ha:

4000/5000 kg grapes per hectare

### HARVEST:

Mid-October, by hand, in crates

### VINIFICATION:

Macerated cold and then fermented at a controlled temperature, with manual daily delestage and pumping-over.

### AGEING:

In 50% new barriques, 50% second-use barriques for 24 months

### REFINEMENT IN THE BOTTLE:

12 months

### TASTING NOTES:

Great intensity, persistence and elegance, with intense notes of red berries and balsamic and spicy sensations emerging in the bouquet; on the palate, mouth-filling tannins, plenty of volume, edgy, fat, and abounding in floral aromas. Lingering rich aftertaste with a hint of toast.

### PAIRINGS:

ideal paired with prestigious red meat dishes, Tuscan roasts or stews; excellent with wild game and aged cheeses, or alone as a meditation wine.