

GIANNETTO

GRAN SELEZIONE



Following the wise criteria of our Master of Life Nonno Giannetto, from a careful selection of the best Sangiovese grapes, this selection is produced only in good vintages. The result is a perfect combination of authenticity and inspiration.

Classification

I.G.T. Toscana Rosso
(from 2020 Valdarno di Sopra Sangiovese D.O.C.)
Made with organic grapes

Grape variety

100% Sangiovese

Vineyards

from a selection of our best grapes from the oldest vineyard of 1971 and the one from 2002.

Exposure

South / South East

Training system

spurred cordon

Vinification

meticulous hand-sorting of the grapes first in the vineyard and then in the cellar. Alcoholic fermentation is carried out with native yeasts. After about 10 days of fermentation and 20 days of maceration by submersion of the entire marc, racking and soft pressing take place. After blending, it remains on the sediment with periodic agitation (batonnage), remaining in the tank for over a year before being bottled.

Ageing in bottle

minimum 24 months

Drinkability

up to 10 years

Organoleptic examination

lively and clear ruby red colour. Intense bouquet with evident notes of ripe red fruits and spicy notes. Full and round, sapid, persistent and at the same time soft, with ripe and warm tannins.

Serving temperature

16-18°C

Format

750 ml

Alcohol content

14%VOL

Food pairings

with all the most important dishes of the Tuscan tradition, red meats and game. Tasty mature or medium mature cheeses.

Certifications

Organic, Biodynamic from 2020, Demeter certification, ViNnatur members.

Availability

Only 3.000 bottles for the vintage 2015 and 2016.

