

GRAN WALTER

GRAN SELEZIONE



We have tried to reproduce with this wine the emotional energy our grandfather Walter has bequeathed to us. A fundamental figure for the history and philosophy of our reality, the representation of a free spirit.

Classification

I.G.T. Toscana Rosso
Made with organic grapes

Grape variety

100% Sangiovese

Exposure

South / South-East

Vineyards

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

Training system

spurred cordon

Vinification

meticulous hand-sorting of the grapes first in the vineyard and then in the cellar. Destemming and soft crushing of the grapes. Alcoholic fermentation is carried out by native yeasts in stainless steel tanks with temperature controlled. During maceration pumping over and delèstage contribute to the extraction of polyphenols. Cold racking of the wine by natural decantation.

Ageing in barrel

36 months in French oak

Ageing in bottle

12 months

Drinkability

up to 10 years

Organoleptic examination

intense ruby red color. Intense bouquet with evident notes of violet and red berry fruits. The spicy notes are well harmonized with the fruit. Full and round, sapid, persistent and at the same time soft thanks to his 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.

Availability

900 bottles for the vintage 2014,
500 for the vintage 2019

Certifications

Organic, Biodynamic from 2020, Demeter certification
ViNnatur members.

*also available in jewelled version

