



AMBROGIO E GIOVANNI FOLONARI

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TENUTA DI NOZZOLE

GIOVANNI FOLONARI

CHIANTI CLASSICO GRAN SELEZIONE

Denominazione di Origine Controllata e Garantita (DOCG)



THE LAND

Area of production: grapes from the best vineyards on the Nozzole estate, located in the town of Greve in Chianti

Altitude: about 300 MASL

THE GRAPE

Vines: Sangiovese varietal wine

Planting density: 3,000 - 5,000 vines per hectare

Production per hectare: on average 6 tonnes of grapes

Yield in wine from the grapes: max. 65%

IN THE WINERY

Fermentation: by maceration with délestage and pump-overs in stainless steel vats at a controlled temperature of 28°C (82°F).

Duration: about 20 days.

Aging: first 2 months in stainless steel, 22-24 months in seasoned Slavonian oak barrels of 60 to 70 hl (1.086/1.320 gal)

Bottle ageing: minimum 6 months

THE WINE

Tasting: Ripe fruit and sweet aromatic notes of spices are prevalent on the nose, with the lightest hint of mint. It is generously soft on the palate, with a finish highlighting tannins of great class.

At the table: At "Villa di Nozzole" we like to serve it with tagliatelle rolled out with a rolling pin and some white truffle of San Miniato.

First vintage: 2013

Shelf life: up to 15-20 years

Ambrogio e Giovanni Folonari Tenute S.a.r.l.

Soggetto all'attività di direzione e coordinamento di Aeffe Fin S.p.a.

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