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TENUTA DI NOZZOLE

DOCG

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GRAN SELEZIONE  
CHIANTI CLASSICO  
D.O.C.G.

N. 6076

*Luca...*

TENUTA DI NOZZOLE



# GIOVANNI FOLONARI

## CHIANTI CLASSICO GRAN SELEZIONE

*Denominazione di Origine Controllata e Garantita (DOCG)*

### THE LAND

**Area of production:** made from best grapes coming from vineyards of the Nozzole estates, 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 p/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 fruits and sweet aromatic notes of spices are prevalent to the nose, with the lightest hint of mint. It is generously soft to the palate, it ends by tannins of finest class.

**At the table:** At "Villa di Nozzole" we like to serve it with hand made tagliatelle and white truffle from San Miniato.

**First vintage:** 2013

**Shelf life:** up to 15-20 years



AMBROGIO E GIOVANNI FOLONARI

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