



AMBROGIO E GIOVANNI FOLONARI

T E N U T E

TENUTA DI NOZZOLE



## LA FORRA

### CHIANTI CLASSICO RISERVA

*Denominazione di origine controllata e garantita (DOCG)*

#### THE LAND

**Area of production:** produced with grapes from our Nozzole estate in the La Forra district in the town of Greve in Chianti.

**Altitude:** from 300 to 330 MASL

#### THE GRAPE

**Vines:** Sangiovese 95% - Cabernet Sauvignon 5%

**Planting density:** 3,000 – 5,500 vines per hectare

**Production per hectare:** on average 6.5 tons of grapes

**Yield in wine from the grapes:** max. 65%

#### IN THE WINERY

**Vinification:** by maceration with délestage and pump-overs in stainless steel vats at a controlled temperature of 28°C. Duration: about 20 days.

**Ageing:** in stainless steel for the first three months, then 16-18 months in 500 litre (132 gal) barrels made of French oak.

**Bottle ageing:** minimum 6 months

#### THE WINE

**Tasting:** The colour and aromas of La Forra are a true representation of the historic town of Greve, the capital of the Florentine Chianti Classico area. The red, ripe, fleshy fruit of macerated Morello cherries complement delicate tertiary nuances. The taste is rich, elegant, deep and lingering, distinguished by delicate but noticeable tannin.

**At the table:** At “Villa di Nozzole” we like to serve it with pigeon stuffed with black truffle accompanied by spring onions and carrots glazed with balsamic vinegar.

**First vintage:** 1980

**Shelf Life:** up to ten years

**Interesting fact:** La Forra is the result of an old massal selection of autochthonous clones in a mixed ecosystem composed of a vineyard, olive grove and orchard dating back to the 1950s.



**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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