

TENUTA DI NOZZOLE



GIOVANNI FOLONARI 2020

Chianti Classico Gran Selezione DOCG

About the Wine

The company's Reserve Wine. A wine desired and wanted by Giovanni Folonari so that it could represent his idea of Great Selection. Made only from Sangiovese grapes grown on Tenuta di Nozzole, the wine is left to mature in traditional large seasoned barrels, a typical aging method in the Chianti area. Limited production and numbered bottles.

Grape&Land

Grape variety: Sangiovese

Planting pattern: 5.000 plants per hectare

Production area: Cru of Tenuta di Nozzole located in the municipality of Greve in Chianti

Altitude: about 300 mt m.s.l

Soil composition: loamy-clayey, poor in skeleton

Training system: low spur-pruned cordon

First vintage: 2013

Vintage

2020 began with a mild and dry winter, and only in late March did it experience a brief cold spell; these weather conditions favored an early budding of the vines. A rainy and cool spring preceded a summer with moderate heat, but characterized by occasional rain showers that allowed the clusters to grow optimally. September was marked, particularly at the end of the month, by light rains that helped complete the phenolic maturation of the grapes.

Tasting Notes

Colour: ruby red

Nose: fresh orange juice, ripe mango and resinous coniferous undergrowth as well as spices from long ageing in wood

Mouthfeel: soft palate, elegantly powerful and solemn, silky tannins and spicy finish

Vinification&Refinement

Vinification: fermentation in stainless steel and maceration for approximately 4 weeks

Ageing: at least 30 months in big oak-barrels, before refining in the bottle

Alcohol content: 14.5%

Number of bottles produced: about 4.200

Shel life: until 15 years

