

Chianti Classico D.O.C.G. Gran Selezione “Squarcialupi”



Height of vineyards: 500 m a.s.l. South facing

Vines per hectare: 5,500

Type of soil: medium clayey, stony, with sands of galestro and alberese

Blend: Sangiovese

Production:

Grapes per hectare: 50 quintals

Yield in wine: 70%

Bottles per year: 7,000

Winemaking: the grapes are harvested by hand, selecting the perfect ripening bunches. The fermentation takes place in stainless steel vats, at controlled temperature to save primary aromas; after 8-10 days all the sugars are converted into alcohol. To extract the color and the aromas, the peels that raise to the surface are moist with the must/wine. The maceration of the peels on the wine continues for 15-20 days, then the free run wine is separated from the marc, which is pressed. Follows the malolactic fermentation on fine lees for 20 days, to make the wine softer on the palate.

Aging: the wine ages 24 months in small Tuscan oak barrels. During this period the aromatic profile is defined and the wine acquires softness by polymerization of the polyphenols. Follows the refinement in the bottle for at least 6 months, before being released for consumption.

Visual examination: deep ruby red, tending to garnet in long aging.

Olfactory examination: intense, fine and persistent bouquet. Elegant notes of red and black berries, accompanied by hints of oak and spices (licorice, balsamic) that give complexity, without covering the aromatic profile of Sangiovese.

Gustatory examination: well structured, round, persistent. Sangiovese of great personality, with dominant notes of black berry fruits and hints of licorice and toasted.

Service: serve at a temperature of 18-20°C, in ballon, taking care to uncork the bottle 2 hours before or using a decanter to oxygenate.

Pairings with food: grilled meat, game of hair and feather, stewed and roasted, aged cheeses with hard dough like pecorino.