

Setriolo Chianti Classico Gran Selezione Rondinelle

Setriolo

Italy - Toscana - Chianti Classico DOCG

Pale Ruby red with spice, very elegant and subtle complex nose with fruit, flower and spice flavors, medium bodied with very fine texture and great length.

Specifications

Appellation	Chianti Classico DOCG
Wine Type	Red
Varietals	100% Sangiovese
Age of Vines	Average 20 years
Agricultural Practices	Organic
Soil type	Marl
Vinification	Harvested by hand; Destemmed and crushed; fermented in stainless steel; pumped over during fermentation; macerated for two week with its skins. 100% of the wine was aged in new french oak light toast barrels for 12 months and then 12 months in 750 liter clay amphora and 12 months in bottle. Fined and filtered at 3 micron. No residual sugar.
Production	100 (9-liter cases)
Pairings	Pecorino cheese, roasted beef, pici with wildboar ragout, Tuscan cuisine.

