VITICCIO

Prunaio Chianti Classico Gran Selezione DOCG 2016

Robert Parker WINE ADVOCATE 93/100

Wine Spectator 91/100

This wine represents the apex of the quality of Chianti Classico. His story is unique: born as Supertuscan made with 100% Sangiovese Grosso grapes of massal selection at the end of the '70s when the disciplinary of the Chianti Classico still did not permit the use of only its most noble grape, the Sangiovese and when, in Tuscany, the barrique was an illustrious unknown. In the 2013 it becomes Chianti Classico Gran Selezione DOCG.

Denomination: Chianti Classico DOCG Gran Selezione
Grape variety: 100% Sangiovese Grosso
First vintage produced: 1985, as Prunaio IGT Toscana
Production area: Greve in Chianti
Vineyard position: two single vineyards at 300 and 430 MASL, with south-southeast, east, and west sun exposure
Vineyard management: biodynamic agriculture methods used since the vineyards' planting. The Sangiovese Grosso variety comes from a clonal or "massal" selection done in the early 1980s of Sangiovese vines growing in Montalcino.
Soil: prevalently alberese stone with some areas of schist-based galestro
Training system: Guyot
Vineyard age and density: 13 and 18 years; 6000 plants per hectare
Harvest: manual, beginning in the first week of October
Vinification: Alcoholic fermentation at 28-30°C in stainless steel and maceration for 25 days. Malolactic fermentation in wood.
Aging: in barriques of 225 and 500 l for 18 months and large Slavonian oak barrels for a further 12 months
Tasting notes: The wine is a dense ruby red in color. On the nose, refined aromas of ripe plum and iris mingle with the heady scents of truffle and graphite. On the palate, it is fresh, mineral, and concentrated with tannins that slowly, gradually build to an intense crescendo. Persistent and with a perfect nose-palate consistency, Prunaio is already drinking well but has the potential to be excellent after 12 or more years in the bottle
Alcohol: 14%
Production: 20,000 bottles/year
Format: 0.75 l, Magnum, and Double Magnum

