

# Cancello Rosso

# Chianti Classico Gran Selezione DOCG

Hand-picked grapes for the single cru Gran Selezione «Cancello Rosso» come from the vineyard of the same name – «Cancello Rosso», literally «Red Gate». The vineyard enjoys southwest exposure at an altitude of 380 m. Perfect light and day-night temperature contrasts provide for a sophisticated and deep Chianti Classico with enhanced aroma and subtle minerality. Ample, harmonious nose with ripe fruit, balsamic notes, liquorice, hints of vanilla and other spices. A full-bodied, balanced and well-structured wine with ripe tannins and an expressive finish.

**Varieties:**  
90 % Sangiovese,  
Merlot, Colorino  
**Soil:** Alberese, limestone  
**Alcohol:** 13,5%



**Harvested:** by hand, at the beginning of October  
**Vinification:** 20-25 days of maceration in stainless steel tanks at 26-28°C with frequent remontage.

**Ageing:** 30 months in tonneaux (French oak) followed by 6 months in bottles

**Total acidity:** 4,8 g/l

**Residual sugar:** 1,1 g/l

**Closure:** Traditional natural cork



750 ml,  
1,5L

cartons  
of 6 bottles

