

DON TOMMASO

CHIANTI CLASSICO DOCG

GRAN SELEZIONE

2010



Estate	Villa Le Corti
Denomination	Chianti Classico Docg Gran Selezione
Production area	San Casciano in Val di Pesa, Florence
Altitude and Exposition	270-350 m. ASL, South
Soil composition	Pliocenic hills rich of river stones
Density of plantation	5,800 plants per ha/2,347 plants per acres
Training form	Low spurred cordon
Average age	22 years
Grape variety	Sangiovese 80%, Merlot 20%
Date of harvest	Merlot: September 7th Sangiovese: October 2nd
Fermentation	This is the selection of the best sangiovese grapes all over the estate. Harvest is done by hand; the grapes are destemmed and put in open, frustum cone-shaped stainless steel vats, with a temperature control system; after 24 hours at 20°C the grapes are inoculated with selected indigenous yeasts; total day of fermentation process for Sangiovese is 18 days and for Merlot 16 days at a max temperature of 28° C
Ageing	The wine ages in 70% new barriques and 30% in used barriques for 18 months, 12 months in bottle.
Production in bottles	5,100 (0,75 lt), 620 (1,5 l), 40 (3 l), 20 (6 l)
Tasting Notes	From a plot of 10 hectares in the family estate vineyards on the hills of San Casciano in Val di Pesa, a distinctive wine outlined like a charcoal drawing on a rough crafted paper. The stretch is defined and delicate: sweet and crisp forest fruits, blackberries, dark plums, black cherries reveal a freshness that comes back to the palate, along with caramel, incense and spices. An intriguing nose that grows in harmony and complexity with time. The mouth is broad and intense with a velvet touch on the palate, acidity and fine-grained tannins define a frame that makes beautiful longevity promises.
Pairing	Venison with juniper, or duck breast lacquered with honey and mustard
Awards	95 points James Suckling 90 points Falstaff

