

DON TOMMASO

CHIANTI CLASSICO DOCG

GRAN SELEZIONE

2011



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	23 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.
Date of bottling	15 July 2014
Production in bottles	5,800 (0,75 lt), 600 (1,5 l), 30 (3 l), 10 (6 l)
Alcohol level	15 % vol.
Tasting Notes	An iconic wine from 10 hectares of the Corsini vineyard in San Casciano, that gives the suggestions of ordered vineyards and woodland landscapes that only a postcard could represent more intensely. A glass of garnet red, where the violet shadows of youth anticipate the nuances on the palate, in a vibrant dialectic between fruit and texture, spices and balsamic freshness. Notes of cherry, blueberry and plum open on a slightly smoky scent of incense. The sip is a soft caress conquering even the more doubtful palates in the intriguing vitality of the fruit, lined with sweet spices and soft tannins. The wine, like the beautiful train of an embroidered voile dress, moves away into infinity.
Pairing	Peppered entrecote, or foie gras with caramelized red onion
Awards	2011 JAMES SUCKLING 93 pts 2010 FALSTAFF 90 pts, JAMES SUCKLING 95 pts

