



#### AWARDS



Gold Medal 90+ in Gilbert & Gaillard

#### PREMIO TOP HUNDRED 2016

Premio TOP Hunderd 2016 i 100 Migliori Vini d'Italia del Golosario by Paolo Massobrio e Marco Gatti



91 points by Markus del Monego and Andreas Larsson



94 points by jamessuckling.com 2 Glesses in "Vini d'Italia" of Gambero Rosso

## WINEENTHUSIAST

91 punti su WINE ENTHUSIAST Buying Guide



Tre stelle (TOP) I Vini di Veronelli

Gold Medal at Texsom International Awards

# **Chianti Classico Gran Selezione** "Madonnino della Pieve" Docg 2015

### In Vineyard

Madonnino Della Pieve Chianti Classico Gran Selection, is born from Sangiovese grapes in purity, cultivated in the vineyard called Madonnino, which extends across the church of Santa Maria Novella in Castelvecchi. This Vineyard, among the oldest of Chianti, offers exceptional bunches which, wisely managed produce, even thanks to more harvests (if the year requests it), the extraordinary complexity of an unforgettable wine. Madonnino Della Pieve is only produced in the best vintages.

#### IN THE CELLAR

The grapes are harvested at perfect maturity and maceration lasts for 40 days. Madonnino Della Pieve is aged for 42 months, of which 24 in wood, well over the 30 months considered by the existing legislation.

#### IN TASTING

Deep ruby red color, with precious maroon hues.

The Perfume: it's complex, with fruity notes that evolve into an interesting bouquet of spices, from vanilla to pepper. An expressive, complex and intriguing wine that shows an amazing balance, with a long and satisfying ending.

#### PLUS

Maximum expression of the concept of Chianti according to the philosophy of Castelvecchi. Elegance, character and all the potential of Sangiovese in a single glass. Higher International scores in his category.

#### PAIRINGS

Wonderful to accompany dishes of red meat and game. Perfect for meditation.

Taste at 18°C

#### **Technical information**

- Bottle Size: 0,75 l
- 14,5% Alc. Vol.
- Sulphites: 70 mg/l (-53 % legal limit)
- Sugar: 0,5 gr/l
- Acidity: 6,9
- PH: 3,40
- Vineyard Name: Madonnino
- Location: Radda in Chianti, loc. Castelvecchi
- planting year:1950
- Hectares: 3
- Density: 2700
- Yield: 40 Q / ha



