



PODERE CASTELLINUZZA LAMOLE

Chianti Classico Docg Gran Selezione Vecchie Vigne

Composition:	100% Sangiovese
Harvest:	hand made on October
Altitude vineyards:	550-600 meters above sea level
Facing:	North-west – Grapes from old terraced vineyard
System production:	Sapling typical Alberello di Lamole
Vinification:	in cement tanks with maceration of 16-18 days with frequent pumping over and punching
Maturation:	in cement tank for 36 months, and than in oak for 9 month, lastly in the bottle for at least 9 months
Production:	1200 bottles (blue label)
Features:	A traditional wine obtained by vinifying the grapes of old sapling vines of 120-150 years old. In Lamole production area, the sapling vines tell the enological and heroic (in Italian word pun: enoica ed eroica) story of this important territory. This is a one-off wine.