



VERRAZZANO

Gran Selezione Sassello – Querciolina vineyard

Gran Selezione Sassello represents the highest expression of the terroir-vine binomial, where Sangiovese creates a unique wine with a deep and impenetrable colour of an intense ruby red, with garnet overtones. The fragrance is fine and intense, wide and persistent, and offers a variety of fruity notes including cherries, blackberries, raspberries underlined by hints of oak and vanilla. The taste is elegant and complex with closely woven tannins both smooth and pleasant joined to notes of fruit and spice, oak and vanilla, with an equally pleasant and long finish. With Gran Selezione Sassello, Castello di Verrazzano intends to compete in the best possible Chianti Classico production.

Typology: Chianti Classico Gran Selezione DOCG



Grapes varieties: 100% Sangiovese from Querciolina vineyard

Notes: The name is derived from the thrush known as “Sassello” which stops at these vineyards during the harvest period

Alcohol: 14,00% vol

Production area: Greve in Chianti

Soil: prevalence of limestone

Harvesting: by hand from October 5th to 8th. Average grapes/hectare quantity: 50 quintals.

Vinification: fermentation in small quantities (50 hl each) at a controlled temperature with a maximum of 30°C, maceration for 16-18 day with delicate pumping over and fulling

Fining: obtained in wooden vessels for 18 months, followed by 12 months in small barrels - tonneaux and barriques (75% Allier - 25% Vosges) and a minimum 6 months refining in bottle

Firs vintage (as IGT Supertuscan): 1982

Average annual production: 20.000 bottles

Coupling: roast, game and ripe cheese

Suggested serving temperature: 18-20 °C

Available sizes: 375ml - 750 ml - 1,5 lt

