



EMPSON & CO.
Experience Italy in a Wine glass



Chianti Classico Gran Selezione DOCG

100% Sangiovese. A gorgeous and mouthfilling palate with a long lasting finish, thanks to a elegant and fine-grained tannins. A beautiful backbone of acidity guarantees longevity and balance in the wine. "Our aim is simple though ambitious: to make wines with a strong identity and with a distinct territorial imprint following the principles of organic and minimalist cultivation, fostering native grape varieties that show their best and most unique characteristics in Tuscany."

Wine exported to: Bermuda, USA, Puerto Rico

Most recent awards

WINE & SPIRITS: 92

JEB DUNNUCK: 94+

WINE ENTHUSIAST: 93



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of maceration:	10-14 days
Malolactic fermentation:	Yes
Aging containers:	Tonneaux
Container size:	500L
Container age:	New and used (2nd use)
Type of oak:	French
Aging before bottling:	20 months
Aging in bottle:	12 months
Closure:	Cork



Vineyard

Organic:	In conversion
Vineyard location:	Radda in Chianti
Vine training:	Spurred Cordon
Altitude:	1,240 feet (378 meters) above sea level
Vine density:	6,200 plants per hectare
Yield:	1 kg per plant
Exposure:	Southeast
Age of vines:	40 years old

Time of harvest:	End September to mid October
First vintage of this wine:	2019
Total yearly production (in bottles):	4,000

Tasting Notes and Food Pairings

Tasting notes:	A gorgeous and mouthfilling palate with a long lasting finish, thanks to a elegant and fine-grained tannins. A beautiful backbone of acidity guarantees longevity and balance in the wine.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F)
Food pairings:	Pairs well with red meat, game, and aged cheese.
Aging potential:	Up to 15 years
Alcohol:	14%
Winemaker:	Vieri Vannoni and Luano Bensi