



VILLA S. ANDREA

Chianti Classico Villa S. Andrea Gran Selezione 2011

General features

Abc Chianti Classico DOCG.



Sangiovese 80%, Cabernet Sauvignon 10%, Syrah 10%.



The wine comes from Chianti Classico Area, Central Tuscany



The vineyards that produce this wine are located on hills 250 m high above sea level and planted east-west facing; the area is particularly rich in galestro.



After an accurate selection of the best ripe grapes, collected only by hand in cases, the vinification takes place at a controlled temperature of 26-28°C.

This operations is followed by a delicate maceration of 20-25 days to extract the color, aromas, and tannins which will make this wine suitable for quite a long maturation (18 months) in in barriques made of French oak.

The wine concludes its evolution with at least 12 months of bottle aging.



Organoleptic features



Ruby red color tending to garnet.



Aroma: Wide, elegant, fine and persistent, with hints of undergrowth, perfectly combined with sweet spicy notes.



Tasting notes: Smooth and well structured taste, with dense, grainy tannins; Voluminous and full in the mouth with a perfect balance between structure and acidity. Long, persistent aftertaste with fruity notes of berries married with dark spices.



Best serving temperature is 16-18°C



Suggestions: The wine has a particular affinity with game, lamb, beef and seasoned cheese.

SOCIETÀ AGRICOLA VILLA S. ANDREA

Via Fabbrica, 63

I - 50028 - S. Casciano V.P. (FI)

Telephone: +39 055 8244254

Email: marketing@villas-andrea.it



Icons: «Diagram» by Yaroslav Samoilov, «grapes» by Katie Wright, «Location» by Rohit M S, «glass» by Gabriela Muñiz, «View» by artworkbean, «A good sniff» by Cards Against Humanity, «Chin2 by Dries Janssen, «Thermometer» by Renan Ferreira Santos, «utensils» by Juan Pablo Bravo, , «olive» by anbilero adaleru
