



RING OF ESTATES
TUSCANY WINERY GROUP

VILLA A SESTA



Sorleone Gran Selezione Chianti Classico DOCG

Production area: the Chianti Classico Gran Selezione “Sorleone” is made using grapes carefully selected from the vineyards situated in Villa a Sesta, Castelnuovo Berardenga, in the province of Siena.

Soil type: south-south-east-facing at an altitude of 500 m a.s.l., the soil is generally heterogeneous, with an average slope. The Sangiovese is cultivated on stony terrain.

Grape blend: Sangiovese 100%

Cultivation and yields: the planting density ranges from 4,500 to 5,000 vines per hectare, with a production of about 60 quintals of grapes and an average yield in wine of 40 hectolitres.

Production techniques: the grapes are harvested by hand in crates, after which a manual sorting is performed at the selection table; subsequently they are destemmed and pressed. The vinification is performed in barrel-shaped vats at a controlled temperature of 27°C. The alcoholic fermentation takes place in about 7-10 days with spontaneous yeasts, followed by maceration on the skins for about another 10 days.

Ageing and refinement: 15 months in tonneaux followed by 15 months in big barrels. It is then refined in the bottle for about 12 months before being released for sale.

Organoleptic features: Deep ruby red in colour, the fragrance is intense and broad, with a vinous and floral bouquet. Fruity, with marked hints of cherry, dried fruit and spices, from green pepper to cinnamon and vanilla. With a flavour of great volume and structure, on the palate it denotes an average acidity that is never aggressive. Elegant and remarkably lasting finish.

Food matches: goes excellently with preserved meats, mature cheeses, game and stews.

Serving temperature: 18°C