



CHIANTI CLASSICO GRAN
SELEZIONE VIGNETO BELLAVISTA



Toscana, Italy
Castello di Ama

www.castellodiam.com

Method & Production

Vinification has started through ambient yeasts, separately for each grape variety, in steel tanks at a controlled temperature between 30° and 33° C, with manual pumping over and a total cuvaison of 22 days for Sangiovese and 26 days for Malvasia Nera. The assemblage of the two grape varieties takes place at the end of the malolactic fermentation. Afterward, the wine is transferred into fine-grain oak barrique of which 40% are new and the rest is one year old, for approximately 14 months of maturation.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CO1218	Chianti Classico Gran Selezione Vigneto Bellavista	Sangiovese: 80% Malvasia Nera: 20%	2018	13.5%	Cork	6X0.75lt	No	No	Yes	No