



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 |