

VILLA ROSA

Villa Rosa Gran Selezione



Appellation: Chianti Classico D.O.C.G. Gran Selezione

Area of production: Castellina in Chianti

Vintage: 2015

Number of bottles: 13.000

Grapes variety: Sangiovese 100%

Altitude: 340 metri s.l.m.

Soil Composition: Villa Rosa is situated between the hills of Castellina in Chianti, and extends over 126 hectares - of which 30 are vineyards and 15 are olive groves - of calcareous clay soils characterised by heterogeneous profiles that combine "alberese" limestone with marl shale. The company's morphology delineates three, distinct areas based on their oenological potential, where Sangiovese is the varietal that has adapted the most.

Plants per hectare: 4800

Pruning technique: Spurred Cordon

Vinification: Traditional temperature-controlled on skin

Fermentation temperature: 25-28 °C

Length of Fermentation and maceration: 22 days

Ageing: 15 months in Tonneaux, 3 months in concrete before the bottling. Minimum 1 year in bottle.

Service temperature: 18 °C

Alcoholic content: 13.5% vol

Tasting notes: The color is lively and rarefied, a prelude to an extremely elegant nose, characterized by floral notes that overlap and blend with delicate fruity and light spicy notes. The mouth is sapid, balanced and always vibrant, with the tannin that stretches and opens up to a live end, tense and devoid of any edge.

Serve with: Roasted meat, game and aged cheese.

Villa Rosa

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