

James
Suckling
93 PTS
2016

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95 PTS
2015

Wine
Spectator
93 PTS
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TASTING NOTES

Offering a ripeness, tannic texture and progression granted only by the best years. The color is vivid and rarefied, anticipating a bouquet that reveals to be extremely elegant, characterized by floral notes that overlap and intertwine with a delicate fruitiness and slight hints of spiciness.

Villa Rosa

Chianti Classico Gran Selezione

COUNTRY	ABV
Italy	13.5%
REGION	VARIETALS
Tuscany	100% Sangiovese

APPELLATION
DOCG Chianti
Classico

WINERY

Villa Rosa has some of the richest heritage in Castellina in Chianti and its vineyards resonate the essence of Chianti Classico. The Cecchi Family purchased the property from the Lucherini Bandini Family who had carefully tended the land for almost 70 years. The families shared a great friend who linked them together: the renowned and formidable wine taster, Giulio Gambelli. For Giulio, Villa Rosa was the best vineyards in Castellina in Chianti Classico for growing Sangiovese. As Giulio used to say: "A Villa Rosa il Sangiovese ci nasce bene!" – (At Villa Rosa, the Sangiovese grows well!). The property is managed with the sole objective of producing a Gran Selezione wine, which is the most prestigious designation in Chianti Classico and is meant to be a pure expression of Sangiovese.

CULTIVATION

Aspects of several vineyard blocks include South, Northwest, and West, with slopes as high as 35% grade. Training systems for these blocks are guyot and spurred cordon. The soils are predominately calcareous-clay with heterogeneous profiles of Alberese limestone and Galestro marl.

VINIFICATION

Alcoholic fermentation takes place in stainless steel tanks with temperatures ranging from 25 to 28°C. The malolactic fermentation is also done in stainless steel before a 15 month period of maturation in French oak.

AGING

After 15 months in French oak, the Gran Selezione rests in concrete vessels in the months before bottling.