



## Chianti Classico Sei DOCG Gran Selezione 2015

Querceto di Castellina

<b>Type</b>	Red wine
<b>Origin</b>	Italy, Toscana
<b>Producer</b>	Querceto di Castellina Toscana
<b>Classification</b>	DOCG Gran Selezione
<b>Expansion</b>	18 months in new barrique and tonneau 500 lt. 12 months in the bottle
<b>Contents</b>	5 Lt
<b>Vintage</b>	2015
<b>Enjoyment phase</b>	up to 14 years
<b>Serving temperature</b>	16 - 18° C
<b>Alcohol content</b>	14.5 %
<b>Grape varieties</b>	Merlot 10 %, Sangiovese 90 %
<b>Awards</b>	94 Punkte Winespectator /
<b>Article no</b>	16658515

### Comments

The Chianti Classico producers have introduced a three-tier classification model. Above the vintage wine (Annata) and the Riserva, the Gran Selezione is now the crowning glory. The Gran Selezione is made from the grapes of the best vineyards of a winery, according to strict rules and even stricter controls.

### Pairing

Red meat, grilled, game, cheese.

### Tasting notes

The aromas are incredibly complex, concentrated, clearly defined and polished. The impression of strong breed continues on the palate and is remembered for a long time.