

GALLULE

CHIANTI CLASSICO GRAN SELEZIONE DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 3 ha
Soil composition: medium texture galestro
Training method: spurred cordon
Elevation: 1,148 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South/South-West
Vines age: 30 years
Harvest time: September-October
First vintage: 2015
Production: 1,800 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese
Fermentation
Container: part in barrels, part in large oak ovals
Length: 25-30 days
Temperature: max 81 °F
Maceration
Technique: integral vinification
Length: 30 days
Aging
Container: second-use barriques
Wood: French oak
Length: 14 months
In bottle: 12 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: < 1 g/l
Acidity: 5.42 g/l
Dry extract: 31.1 g/l



FOOD PAIRINGS

Ideal with roasted or grilled meats, especially rosemary-scented roast lamb, pork loin, grilled steak, and pan-cooked rabbit; pasta and risotto with sausages or mushrooms; polenta; cold cuts and medium-aged cheeses.



TASTING NOTE

Deep ruby-red color with garnet hues. Intense aromas of violet, cherries, and red berries on the nose, complemented by pleasant spicy notes. This is a wine of great harmony and remarkable depth, rich and complex, qualities that only very old Sangiovese vines can produce.

PRODUCER PROFILE

Estate owned by: Thomas Bär
Winemaker: Giulio Carmassi
Total land under vine: 21 ha
Winery production: 80,000 bts
Region: Tuscany (Italy)



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