

PECCHIA

CHIANTI CLASSICO GRAN SELEZIONE DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha
Soil composition: limestone soil rich in Pietraforte rocks
Training method: Guyot
Elevation: 1,673 ft a.s.l.
Vines/ha: 4,300 vines/ha
Exposure: South-West
Vines age: 35 years
Harvest time: first week of October
First vintage: 1997
Production: 2,000-3,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese
Fermentation

Container: barriques
Length: 20 days
Temperature: 81 °F

Maceration

Technique: integral maceration
Length: 20 days

Malolactic fermentation: in barriques

Aging

Container: 225l barrique and 12hl cask
Wood: French oak
Length: 30 months
In bottle: 3 years



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: < 1.0 g/l
Acidity: 5.3 g/l
Dry extract: 31 g/l



FOOD PAIRINGS

Perfect with game or red meat as well as with hard aged cheese.

Pecchia is also really exceptional with dark chocolate desserts. it is a perfect meditation wine.



TASTING NOTE

Deep ruby red.
Aromas of red fruit, sweet spices, crushed flowers, tobacco and hints of stone and graphite.
In the mouth, the wine is full-bodied and layered, and the tannins are perfectly ripe.

PRODUCER PROFILE

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



GAGLIOLE

