

LE BALZE

Riserva Gran Selezione

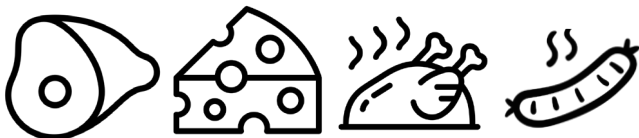
Service temperature: 18° C



Organoleptic notes:

Ruby red color tending to garnet; intense smell with balsamic notes of berries and tobacco, with a light background of vanilla. Full taste, velvety, sapid with ripe and balanced tannins.

Best with:



Produced only in suitable years, selecting the best bunches of Sangiovese and Colorino.

The must ferments in stainless steel tanks, where it is left to macerate on the skins for a longer period of the Chianti Classico.

After the fermentation the wine goes to aging part in barrels partly in barriques, then, once bottled it is stored for the necessary refinement in the bottle before the entrance in the market.

TECHNICAL ASPECTS



Grape: Sangiovese 95% 5% Colorino

Vinification: In stainless steel tanks where fermentation and maceration can reach 40 days, after which it is poured and left to rest before going to aging.

Aging: It is made in new French oak barrels for a period up to 30 months, then it is aged in the bottle for a minimum of one year before being marketed.

Effective alcoholic strength: 14%