

2017 Panzano Chianti Classico D.O.C.G. Gran Selezione



Growing Conditions

Sangiovese selection from the Panzano area, famous since time immemorial for the quality of its wines. South of the village, the hills slope down to form what has for centuries been known as the "Conca d'Oro" (Golden Basin). The medium-high altitude (300-450 m above sea level), together with the exceptional exposure to the sun and the land particularly rich in clay and limestone, create the conditions for the finest quality winegrowing.

Appearance

Very intense ruby red in colour.

Nose

It has an intense and complex aroma with notes of violet and hints of spices.

Palate

Full-bodied, sapid flavour with elegant and velvety tannins.