



CASTELLI del GREVEPESA

2019 Panzano Chianti Classico D.O.C.G. Gran Selezione

Alcohol label %: 14.0 | Serving Temperature (°C): 17.5



Growing Conditions

Selection wine 100% Sangiovese grape from Panzano area. This village has long enjoyed much fame for the excellence of its wine. The moderate altitude (300-450 mt. a.s.l.) together with the exceptional exposure to the sun and a soil, creates the conditions for growing vines of highest quality.

The UGA Panzano can be divided into two different slopes. The western one, where our grapes come from, is composed of Pietraforte stone and shale with galestro prevalent.

TRAINING SYSTEM Guyot, Spurred cordon
AVERAGE VINE AGE 25 - 30 years

Harvest

Beginning of October, handpicking in small baskets selecting only perfect grapes.

Winemaking

Soft crushing of the grapes, fermenting in stainless steel tanks, with maceration on the skins for 12 days at a thermostatically controlled temperature of max 30°C/86°F.

MALOLACTIC FERMENT. In concrete tanks

RESIDUAL SUGAR 1.5 - 2.5 gr/lit (average of last vintages)
TOTAL ACIDITY 5.3/5.6 gr/lit (average of last vintages)

Aging

100% in slavian oak Cask for 24 months, followed by at least 6 months in bottle refining.

Bottling

Natural cork

Appearance

Intense red color, with purple hues.



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Nose

Vigorous, but also polished and refined. Full body with tight, chewy tannins and a flavorful finish

Palate

Fruity, with blackberries, chocolate, fresh flowers and some coffee-bean undertones