



## LA PRIMA

CHIANTI CLASSICO GRAN SELEZIONE DOCG

**Classification:** Chianti Classico Gran Selezione DOCG  
**Production Area:** Castello Vicchiomaggio, Greve in Chianti  
**Grape Varieties:** Sangiovese & merlot

**Vinyard Information:**

La Prima is a 2.2 ha vineyard with Sangiovese vines. Vine density of 5,000 plants per hectare. Heavy soil with 30% clay at an altitude of 250 m above sea level. Single Guyot pruning.

**Vinification & Maturation:**

*Vinification:* Stainless steel vats of 50 hl. 15 days of skin contact.

*Maturation:* 26 months in French barriques, of which some are new and some are of second passage. 8 months in bottle before leaving our cellar.

**Description:** La Prima is our Gran Selezione (top level type of Chianti Classico), made with Sangiovese grapes from the vineyard called “La Prima” and a small part of Merlot. It has a long maturation phase in barriques to gain complexity and elegance.

**Tasting Notes:** Garnet red. Concentrated and enchanting aromas: jelly berries, chocolate, coffee, cardamom, graphite and myrtle. Very powerful, with ripe tannins that are dense. It is savoury and has a very long finish with herbs and fruits.

**Food Pairings:** Game

