

CHIANTI CLASSICO GRAN SELEZIONE

Gran Selezione is produced using the best grapes from the Fattoria Le Bocce vineyards. The intense tannins of Sangiovese marry with the strong hues of Colorino to give our “Gran Selezione” its decisive color and enhance its drinking pleasure

The expressive territorial qualities of Gran Selezione Stefano Farina unite with those of quality, to give the greatest drinking satisfaction. The complex aromatic fusion of red and black fruits with the spiciness conferred through the various woods used during the refinement process represent the out-and-out uniqueness of Chianti Classico wines.

Our philosophy in producing “Gran Selezione” is to take advantage of our experience and our knowledge to create an important wine: one that is pleasant and represents Chianti in its higher essence, unique in its characteristics. As unique as the air, the earth and the hills of Chianti.

Advanced winemaking techniques and modern refining systems are only strengthened through the ongoing use of sensory skills. The human factor is always at the center of every wine-making decision. The winemaker decides on the timing of maceration and evolution by tasting the wine at every phase of production, giving it “life” and its unmistakable characteristics.

Gran Selezione Stefano Farina is an example of a truly modern wine, which unites structure and pleasantness reflecting its territory, the winemaking history of the Chianti Classico region and its ancient native vines. In a nutshell, a highly successful combination of age-old tradition and progress.



DENOMINATION: Chianti Classico Gran Selezione DOCG

VINE VARIETY: 90% Sangiovese, 10% Colorino.

SOIL: calcareous of medium consistency with the presence of marl, red clays and silty components

HARVEST: by hand with baskets of about 20 Kg in two cycles, from the 1st to 20th of October.

YIELD PER HECTARE: approximately 5 tons of grapes equal to 35 hectoliters of wine.

WINE-MAKING PROCESS: alcoholic and malolactic fermentation are conducted with an innovative technique (co-inoculation), carried out at controlled temperatures. Maceration duration is determined by tastings.

EVOLUTION/AGING: In cement vats for about 10 months (approximately one month for the fermentation process and then aging in wood for a further 9 months); 18 months in wood (a portion in Slavonian oak, a portion in 1st and 2nd filing *barriques*). Bottle aging for at least six months before being released on the market.

The timing of each operation is indicative, the winemaker decides on them by tasting the wine as it evolves.

TECHNICAL FEATURES: Alcohol 13.5% by volume.

SERVING TEMPERATURE: 18-20°C

BEST PAIRED WITH: Red, grilled and stewed (in wine) meats, wild fowl, T-bone steaks.

TASTING NOTES: A deep ruby red wine, clean on the nose. Red fruits notes, fruit in alcohol and violet gives way to definite spicy flavours (mostly cloves and pepper), tobacco scents chime in an explosion of flavours that linger. The first sip delivers the features detected on the nose.

Satisfying taste, which fully reflects the tradition.

Good tannins, silky, good acidity for a well balanced, full bodied and elegant wine.