

# Le Cinciole

Italy - Tuscany - Panzano in Chianti (FI)



LE CINCIOLE  
P O D E R E

**Ownership/Founders** Valeria Viganò e Luca Orsini

**Start of Activity** 1991

**Vitiviculture** Certified Organic

**Hectares** 10

**Bottles produced** 45.000

## CHIANTI CLASSICO A LUIGI GRAN SELEZIONE

**100% Sangiovese**

**Production area:** Panzano in Chianti (Florence)

**Terrain:** galestro composto da scisti argillo-calcaree su roccia madre di pietraforte

**Harvest:** manual

**Vinification:** this Riserva is the result of a careful selection of only Sangiovese grapes from a single vineyard located slightly lower, between 430 and 450 m, where the soil has a greater clay component. Vinified naturally by spontaneous fermentation in concrete vats

**Refinement:** after racking, it continues its elevation in traditional medium-capacity oak barrels (25 hl) where it remains for about 24 months. It continues its refinement in concrete vats and is completed in the bottle where it stays for a long time

**Color:** deep ruby red

**Fragrance:** Intense fragrance with bouquet of vanilla, licorice and chocolate

**Flavor:** Round, spicy, elegant and well-structured

**Alcoholic Grade:** 14% vol

