

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

