



FATTORIA RIGNANA
PANZANO - GREVE IN CHIANTI

CHIANTI CLASSICO GRAN SELEZIONE DOCG 2021

Classification:	DOCG – Denominazione di origine controllata e garantita
Production area:	Panzano in Chianti, entirely produced and bottled by Fattoria di Rignana
Grape variety:	100 % Sangiovese, grapes from the vineyard called „Villane“
Certification:	Organic wine
Exposure:	Southeast - Southwest
Altitude:	400 m above sea level
Soil type:	Argillaceous limestone
Training system:	Guyot
Plant density:	5000 plants per hectare
Start of harvest:	5th October, handpicked
Vinification:	21 days in stainless steel vats, at a controlled temperature of max. 27°C,
Ageing:	30 months in oak barrels and barriques of 1st and 2nd passage
Bottling period:	Luglio 2025
Production:	2700 bottles 0,75 lt., 100 bottles 1,5 lt.
Alcohol percentage:	15%
Total acidity:	5,99 g/l
Net dry extract:	28,7 g/l
Tasting notes:	Deep red color, elegant fragrance with floral and spicy notes. Tasty on the palate, precious and gently tannic. Long, textural and intense finish.
Well-suited to:	Roasted red meats, game and aged Cheeses.



Fattoria di Rignana di Cosimo Gericke

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