



LE BOLLE

CHIANTI CLASSICO GRAN SELEZIONE DOCG

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

Vinyard Information:

From the stoniest vineyard on the Castello Vicchiomaggio estate, an uncompromising Sangiovese with intense tannins and structure.

First vintage 2016.

Le Bolle is the geographical name of a small village bordering the Castle.

The vineyard is 1.7 hectares, with a planting density of 5,000 vines per hectare on very stony ground at an altitude of 250 m above sea level.

Very low yield, about 50 hl per hectare
Single Guyot pruning.

Vinification & Maturation:

Vinification: In stainless steel vats for a period of about 15 days.

Maturation: It matures for about 26 months in new French oak barrique, then remains in the bottle for about 8 months before release.

