



## Cafaggio



Basilica San Martino  
Chianti Classico Gran  
Selezione DOCG

### REGION

Toscana

### VARIETY

85 % Sangiovese, 10% Cabernet Sauvignon, 5% Cabernet Franc.  
Vineyards located in San Martino, Conca d'Oro, Panzano in Chianti.

Exposure and altitude: South-east, 1200 feet ASL (365 m ASL)

Soil composition: Silty-clay loam soil, originating from grey and olive green marl limestone and calcareous sandstone of "Argille Scagliose" (scaly clay) formation.

Cultivation method: Guyot.

Harvest: Manual harvesting of the grapes in early October.

Vinification process: Alcoholic fermentation at controlled temperatures in stainless steel tanks, breaking and soaking of the marc through manual pressing and pump-overs with air, long post-alcoholic maceration of the submerged caps, spontaneous malolactic fermentation, maturation for 18 months in 225-litre French oak barriques (Tronçais and Allier), medium-toasted. Bottle-aged for six months before sale.

### TASTING NOTES

Plenty underbrush and wild herb notes and firm tannins, surprisingly elegant. Lively acidity drives the black cherry, tobacco, earth and mineral flavors to a lingering conclusion.