# Monna Lisa

## Chianti Classico Gran Selezione

# Intense, full bodied, long-living

Only produced in the best vintage years, Monna Lisa is our Gran Selezione, the pinnacle of Chianti Classico quality. Full-bodied, elegant, austere yet soft, the grapes are carefully selected from the best parts of our estate's vineyards. A celebration of the estate's elegance, with its innate ability for long aging.

#### GRAPE VARIETAL

Sangiovese (90-95%), Cabernet Sauvignon (5-10%)

**PRODUCTION AREA** Panzano in Chianti

VINEYARDS Vitigliano, Prato, Querceto

#### TERRAIN

The grapes are grown on the left side of the Greve River, on the Sillano geological formation with its highly heterogeneous soils, generally with a clay content of less than 30%. These soils are stone rich, low in limestone and well-draining. In some areas, there are the Pietraforte geological formation or soils containing schistose clay (galestro).

#### YIELD PER HECTARE

33 hl/Ha

#### HARVEST

After careful monitoring of the grape ripening process, grapes are manually harvested at the end of September or early October, first the Sangiovese and then the Cabernet Sauvignon. The grapes are hand-picked, and a rigorous selection is carried out both in the vineyard and in the cellar using an optical sorter.



Monna Lisa

GRAN SELEZIONE

#### VINIFICATION

The destemmed grapes are placed in separate stainless-steel tanks for each vineyard, where fermentation and maceration on the skins take place for approximately 12 days. During this period, délestage and pumping over are performed. After racking, the wine is decanted and undergoes malolactic fermentation.

#### AGING

A part in French oak barriques for 18-20 months, and the rest in larger barrels. The total minimum aging period is 30 months, with at least 6 months in the bottle.

ALCOHOL CONTENT 14 -14,5% Vol. SERVING TEMPERATURE 18-20°C BOTTLE SIZES 375 ml, 750 ml, 1500 ml, 3000 ml BOTTLES PRODUCED 15.000

#### AWARDS & RATINGS 2017 Vintage

2017 11110/30	
Doctor Wine	
James Suckling	
Vinous Galloni	

### VINEYARDS OF ORIGIN

Vineyards Estate