



SALIVOLPE

Chianti Classico

DENOMINAZIONE
DI ORIGINE CONTROLLATA
E GARANTITA

GRAN SELEZIONE

Gran Selezione has provided us at San Leonino with the opportunity, only in the superior vintages, to best express our stylistic interpretation of Chianti Classico.

Not the unique expression of a single vineyard nor that typical of a Riserva, but rather the "selection" of our best Sangiovese grapes of the most outstanding vintages, those can describe our style and our mission to combine tradition and modernity.

Thus the name 'Salivolpe', which stands for the first Etruscan appellation of Castellina in Chianti, and the 'stars', which reproduce the frescoes on the Church of San Leonino's ceiling, symbolize both our oldest history and our higher aspiration of quality and territorial expression.



GRAPE VARIETIES:

100% Sangiovese, carefully selected from the estate's highest vineyards (350 mt a.s.l.) on alberese soil.

WINEMAKING:

Fermentation and 20-25 day maceration in temperature-controlled stainless-steel vats.

Maturation for 30 months in 30 hl Slavonian oak barrels.

TASTING NOTES:

Intense ruby red colour. On the nose red fruits, black cherry, black currant and the typical floral note. On the palate, which is long and refined, with silky tannins and a marked minerality.



SAN LEONINO

