

Vignamaggio

Chianti Classico Gran Selezione DOCG Monna Lisa



The flagship wine. It was elevated to 'Gran Selezione' after the new appellation was introduced in 2013. ?Dedicated to the Monna Lisa a.k.a. "La Gioconda", painted by Leonardo da Vinci between 1503 and 1506.?

This full-bodied, elegant Gran Selezione is only made in the best years, with grapes from the most prized vineyards - Prato, Solatio and Querceto. It is made up of 95% Sangiovese and 5% Cabernet Sauvignon. The wine is aged partially in French oak barriques for 18-20 months and partially in larger barrels. The entire aging process takes a minimum of 30 months, of which at least six are in the bottle.

Grape varieties : 95% Sangiovese, 5% Cabernet Sauvignon.

Exposure : South-West

Alcohol : 14.5%

Tasting notes :

Warm and persistent, filling the mouth with a fruity lusciousness, followed by a spicy and lightly tannic finish.



Organic

Press Notes

The Wine Advocate

2018 93 points

Wine Spectator

2016 93 points

James Suckling

2018 94 points
2017 95 points
2016 93 points

AG Vinous

2017 94 points
2016 94 points

