

Vigna Grospoli



Name: Vigna Grospoli

Variety: 100% Sangioveto

Altitude: 630 mt asl

Density: 5000 p/ha

Exposure: West facing

Age of the vines: 23 yo

Soil: Sand-Sandstone



Appellation: Chianti Classico Gran Selezione DOCG

Grapes: 100% Sangioveto

Vinification: Sangioveto is fermented in stainless steel or cement wine tanks, then refined for at least twelve months in cement tanks.

Ageing: From 12 to 24 months in old French barriques. Maturation continues in the bottle for a further 12 months.

Production: 1500 bottles



Fattoria di Lamole