

EMPATHIA

CHIANTI CLASSICO GRAN SELECTION



CHIANTI CLASSICO GRAND SELECTION WITHOUT ADDED SULFITES D.O.C.G.

Controlled and Guaranteed Denomination of Origin

GEOGRAPHIC AREA

Castelnuovo Berardenga, U.G.A. Vagliagli

SOIL TYPE

Galestro and Alberese stratiform sandstones

GRAPE VARIETY

Sangiovese 100%

WINE-MAKING

Stainless steel tanks

AGEING

6 months in large Oak barrels

20 months in steel tanks

REFINEMENT

10 months in the bottle

AGEING POTENTIAL

10 years

ALCOHOLIC CONTENT

14.5% vol.

SERVING TEMPERATURE

18-20 °C

ACCOMPANIES

Fillet of beef, breast of goose, roast beef, Lamb chops

Like a letter that has come to us from the past, Empathia speaks an ancient language composed of new words. The first Chianti Classico Grand Selection without added sulfites, it gives the palate the authenticity of the taste of the harvest. A strong aroma of black cherry combines with spicy and balsamic notes of eucalyptus. Soft and round on the palate, the wine's structure expands in the mouth like roots in the earth, leaving a pleasant and eager sensation of eternity.