



CAPRAIA

CHIANTI CLASSICO GRAN SELEZIONE - EFFE 55

DOCG



Gran Selezione Effe'55 is produced from estate vineyards in Castellina in Chianti, in the Casanuova di Pietrafitta area. The medium-textured soil, rich in sand with a good amount of skeleton gives the wines depth, flavor and elegance.

The planting is probably the oldest of all Our vineyards, in fact part of the Gran Selezione Capraia comes from plants from the 1970s with more than 50 years of life.

The yields are very low but the quality of the grapes is really very high.

APPELLATION Chianti Classico Gran Selezione DOCG

GRAPE VARIETY 100% Sangiovese, Sangiovese Grosso clone (Montalcino biotype)

VINEYARD Casanuova di Pietrafitta - Castellina in Chianti

SOIL Medium-textured, rich in sand and rock fragments

VINEYARD SIZE 2 ha

VINEYARD AGE 25 and 50 years old

EXPOSURE North-East

AVERAGE ALTITUDE 550m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1kg

CULTIVATION METHOD Spur pruning

HARVEST Mid-October

MACERATION At a controlled temperature of 28°C in steel tanks for 12-20 days, with native yeasts

MALOLACTIC FERMENTATION In steel

AGING 15 months in tonneaux and a further 6 months in 23 and 32 hl barrels, then at least 12 months in the bottle

SENSORY PROFILE Distinct aromas of small red berries including Marasca cherries preserved in alcohol, accompanied by hints of chocolate berries and well-integrated woody notes. It is full-bodied, warm and potent in the mouth with a striking tannic texture that makes the wine very drinkable and elegant. Its good acidity and minerality guarantee a fresh, long finish. The wine has only been stabilized using natural methods and has only undergone very wide filtration; this can lead, especially after long bottle aging, to a natural sediment that does not affect the wine's sensory profile.

PAIRING Stewed meat, game and mature cheeses.

SERVING TEMPERATURE a serving temperature of 16°C is recommended.



TENUTE CALÌ
vini e relais

