



CASTELLO
VICCHIOMAGGIO



LA PRIMA

Chianti Classico Gran Selezione 2012

Classification: Chianti Classico Gran Selezione

Production Area: Chianti Classico

Grape Varieties: 90% Sangiovese
10% Merlot

Alcohol Content: 13,5%

Available formats: 750 ml - 1,5 L

Vineyard Information:

La Prima, a 2.2Ha plot of Sangiovese, with a planting density of 5000 vines/Ha. on heavy clay (30%) at an altitude of 250 mt. Single Guyot pruning, very low yields of about 30Hl/Ha.

Vinification & Maturation:

Vinification: Small (50 Hl.) stainless steel fermentation vats ensure maximum skin /juice contact for a period of about 15 days.

Maturation: 18 months in new 225 lt. French barriques followed by about 8 months in bottle before release.

Tasting Notes: Ruby red with brick red undertones.

Notes of cherry and ripe fruits. Extremely elegant, not overpowering, plenty of tannins but smooth and rounded. Enjoyable now but will develop very well over the years.

Press

GAMBERO ROSSO 2015: 

BIBENDA 2016: 

VITAE 2016: 

JAMES SUCKLING: 91 points

DOCTOR WINE: 92 points

GILBERT & GAILLARD: 93 points

WINE ENTHUSIAST: 92 points

THE DRINKS BUSINESS:



Via Vicchiomaggio, 4 - 50022 Greve in Chianti (FI) Italia
Tel. +39 055 854079 - Fax +39 055 853911
info@vicchiomaggio.it - www.vicchiomaggio.it