



**A.MARTI Chianti Classico Gran Selezione DOCG**

*grape variety:* sangiovese 100%

*training system:* spurred cordon and guyot

*vineyards:* organic farming, varied sunny exposures, 430 m. above sea level

*type of soil:* limestone, clay, marl and sandstone

*wine making specs*

destemming and soft pressing of the hand-harvested grapes

alcoholic fermentation in stainless steel tanks at a controlled temperature

malolactic conversion in stainless steel tanks

aging in french oak tonneaux, medium toasted, for a minimum of 18 months

bottle aging for at least 2 years

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**CorteDomina di Micol Bonora - Radda in Chianti**