



WINERY	Vignamaggio
WINE	Chianti Classico DOCG Gran Selezione 'Riserva di Monna Lisa'
REGION	Toscana
VARIETAL	85% Sangiovese, 15% Merlot/Cabernet Sauvignon
LOCATION OF VINEYARDS	Greve in Chianti
AGE OF THE VINES	approx 30-40 years old
ORIENTATION	South-West
ALTITUDE	350 meters above sea level
TYPE OF PLANTING	Organic
VINIFICATION	Grapes are harvested by hand in early October. A careful selection is made in the vineyards and on sorting belt in the cellar. During fermentation, punch-downs are carried out manually to ensure optimal extraction. Fermentation and maceration lasts between 16 and 18 days.
AGING	Once malolactic fermentation is over, the wine is aged in 15-20lt oak barrels and a part in French barriques for 18-20 months, then additional bottle ageing prior to release.
ALCOHOL CONTENT	14%
TOTAL PRODUCTION	25-30,000 bottles
OENOLOGIST	Barbara Tamburini (consulting enologist) Francesco Naldi (agronomist)
NOTES	The Gran Selezione classification was introduced in 2013 and it now represents the top of the quality pyramid of Chianti Classico: grapes must be sourced exclusively from estate-owned vineyards and aged for a minimum of 30 months (including 3 months in bottle).

TASTING NOTES

The Chianti Classico Gran Selezione is the winery's flagship wine, dedicated to the famous Monna Lisa (a.k.a. La Gioconda). It is only produced in the best vintages with a careful selection of grapes from the winery's prime southwest growing areas. Deep ruby red in color, Monna Lisa offers tons of density and structure, yet remains elegant with aromas of dark berries, tobacco and savory herbs. Enjoy with hearty meat dishes, stews and roasts.

ABOUT THE WINERY

Vignamaggio, one of Tuscany's oldest farming estates, is located in Greve, right in the heart of the Chianti Classico region. At the core of the estate is the Renaissance Villa surrounded by Italian-style gardens, rows of cypresses, vines and olive groves (30ha). The Villa was built in the 14th Century and became famous as the childhood home of the famous Monna Lisa Gherardini, the "Gioconda" painted by Leonardo da Vinci. Throughout the centuries, the estate had several owners and went through extensive restoration and renovation of the gardens, the buildings but also the vineyards and the cellars. In the late 1980's the historic wine cellars, located below the villa, were equipped with state-of-the-art temperature-controlled stainless steel vats. In 2010, a new winemaking cellar was built directly opposite the villa and capacity expanded. The vineyards, situated at an average altitude of 350mt asl and predominantly southwest and east facing, extend over 62 hectares and are in conversion to organic agriculture. Yearly production is approx. 300,000 bottles.

www.vignamaggio.com