

**VALIANO**<sup>®</sup>  
CASTELNUOVO BERARDENGA

6.38

**GRAN SELEZIONE**  
**CHIANTI CLASSICO**  
D.O.C.G.

Our philosophy at Valiano is to produce elegant wines that reflect the region and ultimately the characteristics of each particular vineyard. The wines focus on expressiveness of the grape variety in relation with its territory.

Valiano is located in the village of Castelnuovo Berardenga, in the southern part of the Chianti Classico area. The estates spreads over 230 ha (570 acres) of land, 74 ha (182 acres) of which are vineyards, focusing on the Sangiovese production.

"6.38" is the extension of the vineyard where this Chianti Classico Gran Selezione is born. The vineyard is situated at an altitude of 350 meters asl, with a S-W exposure on a clayey rocky, and consequently well-drained, soil. Vines were planted in 1998, cordon trained and spur pruned, with a vine density of 4.200 plants per ha.

**Grapes:** 90% Sangiovese, 7% Cabernet Sauvignon, 3% Merlot

**Aging:** 18 months in 10-20hl French oak barrel for the Sangiovese, 18 months in barriques for the Cabernet and Merlot, 4 months bottles.

**Winemaking:** The grapes are hand harvested and selected in the vineyards. The clusters, carried in small bins, are sorted again on a sorting table before going into the de-stemmer. Maceration lasts for about 15 days, with frequent pump-over procedures followed by délestage. Racking and malolactic fermentation ensue.

**Tasting notes:** Bright ruby with purple hues. Spicy notes such as ginger, orange zest, anise and a hint of vanilla are well integrated in a wealth of black berries. Elegant, fresh and juicy palate dominated by dark cherries into a frame of round tannins. Generous finish with persistent black pepper, liquorice, black fruit flavors.

**Food pairing:** Rich, flavorful dishes based on red sauce and red meat, game, stews, truffles and mature cheeses.

**Serving temperature:** 18°C.

