



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Dofana Chianti Classico DOCG Gran Selezione

From 6 hectares in Chianti Classico, southeastern exposure, 984 feet (300 meters) above sea level, excellent and characteristic day/night temperature swings. The one-of-a-kind Galestro soil, rich sandy clay with skeleton grain, soil remains cool, because of the presence of clay. Dofana offers great structure, rich, rounder tannins and riper fruit aromas, especially red berries, cherry, blackberry and currant. It fully represents Gioia and Filippo's signature style, their rendition of one of Tuscany's most historic wines.

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**Wine exported to:** USA, Poland

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### Most recent awards

**JEB DUNNUCK:** 94

**WINE ADVOCATE:** 94

**WINE ENTHUSIAST:** 92

**WINE SPECTATOR:** 91

**JAMES SUCKLING:** 94

**VINOUS:** 91


**GAMBERO ROSSO:** 3 Bicchieri

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# Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Wooden casks
Length of alcoholic fermentation:	23 days
Type of yeast:	Spontaneous
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Pumpovers
Length of maceration:	23 days
Malolactic fermentation:	Yes
Fining agent:	no
Aging containers:	Tonneaux
Container size:	900 L
Container age:	1/2 years
Type of oak:	Allier / Tronchet
Bottling period:	6 months
Aging before bottling:	15 months
Closure:	Natural Cork



Organic:	Yes
 Vineyard name:	Dofana
Vineyard location:	Chianti Classico, Tuscany

Soil composition:	Galestro, rich in sand and clay with skeleton grain
Vine training:	Spurred Cordon
Altitude:	350 meters (1,150 feet) above sea level
Vine density:	6,000 plants per hectare
Yield:	50-60 ql/ha
Exposure:	Southeastern
Years planted:	1998/2002
Age of vines:	5-25 years old
Time of harvest:	Mid to late September
First vintage of this wine:	2015
Total yearly production (in bottles):	6,000



## Tasting Notes and Food Pairings

Tasting notes:	Great structure, rich, rounder tannins with riper fruit aromas especially red berries, cherry, blackberry and currant.
Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).
Food pairings:	Pairs well with first courses, grilled meats and young or semi-aged cheeses.
Aging potential:	5-10 years
Alcohol:	13.50%
Winemaker:	Gioia Cresti