



Chianti Classico LOSI Millennium Gran Selezione DCG

The Chianti Classico LOSI Millennium was produced for the first time in 2000 with the exceptional vintage 1997. The production has been subsequently repeated with selected grapes only in the best vintages. In the sixtieth anniversary of our foundation, the Chianti Classico Losi Millennium obtained the new higher appellation "Chianti Classico Gran Selezione" and had its world's preview on February 17th 2014.



Grapes: Sangiovese, Canaiolo & Malvasia Nera

Vineyard: the best grapes are carefully hand-selected from the oldest family vineyards of the valley, which are situated at 300-350 meters above the sea level, experiencing one of the best south-southwest facing, thus allowing a regular optimal ripening of grapes. Hilly slopes, medium-mixture sandy and clayey soil, with typical Galestro marl and Alberese limestones. Grape selection, exposure and soil composition considerably contribute to the highest result.

Wine-making: Alcoholic fermentation in stainless steel tanks at a controlled temperature lower than 27°C for 15-20 days, which is the average suitable time for extraction of colour, polyphenols and tannins from the skin. After the alcoholic fermentation, the wine is placed in cement-vitrified tanks for the second fermentation, until the malic acid gets totally exhausted. Only at this moment, the wine will be ready for aging in wood.

Aging: About 36 months in 10 hl French oak casks.

Refining: an additional rest in bottles for about 6 months before merchandising further enhances the full body of this wine.

Service temperature: 18°C – 64.4°F

Alcohol content: 14.5 %

Colour: intense ruby red, tending to garnet with age

Bouquet: very intense, long persistent, with plum and balsamic hints

Flavor: dry, warm, charming ripe tannins, soft and velvety, elegant and long finish

Serving Suggestions: T-bone steak, roasted lamb, wild boar and wild game. Pasta and Risotto with mushrooms or truffles. Aged cheeses

Famiglia Losi