



Technical Information

Style: Still, Red

Varietal(s): 100% Sangiovese

ABV (%): 14.5

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 5.88

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: no

Biodynamic: No

Sustainable certification: no

Vineyard & Viticulture Practice

Vicoregio 36 Chianti Classico Gran Selezione 2022 comes from the Vicoregio vineyard in Castelnuovo Berardenga, located at 350 metres above sea level with south-east, south and south-west exposures. The soils are rich in texture, based on Alberese limestone and clay, supporting depth, colour and structure. Vines are 20 years old, trained by spur cordon and Guyot, and planted at 5,800 to 6,660 vines per hectare. The site gives a powerful, bright expression of Sangiovese.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 17117 6

Bottle Weight (g): 1600

Bottle Dimension (mm): H301, Dia78

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 869

Case Dimension (mm): L262 x W323 x H165

Vintage Notes

The 2022 vintage had a mild winter with scarce rainfall, followed by gradually rising spring temperatures that encouraged steady vine development. Sangiovese budbreak began around 10 April and flowering around 16 May. The dry, hot summer thickened grape skins and supported concentration, although yields were reduced by the lack of rainfall. Grapes remained healthy through harvest, which ran from 1 September to 6 October. The vintage was rated good.

Vinification

The grapes were hand-picked on 27 September and vinified in 500-litre French oak barrels. Fermentation took place at 26 to 28°C, with maceration lasting 20 days to build colour depth, aromatic intensity and structure. Malolactic fermentation and refinement took place over 18 months in 500-litre French oak barrels, 50% new. The wine was then finished for four months in concrete tanks before bottling in December 2024.

Tasting Notes

Vicoregio 36 Chianti Classico Gran Selezione 2022 shows deep colour and an intense, bright bouquet. The palate is structured and powerful, with concentrated fruit, savoury depth and firm mineral definition from the Alberese limestone and clay soils. Full-bodied and precise, it combines tannic strength with freshness and polish. The finish is long, focused and persistent, making it a serious gastronomic expression of Chianti Classico.

Food Pairing

Pair with spiced roast meats, stewed game, aged cheeses, mushrooms, truffles, roast beef, lamb shoulder, wild boar ragù or richly flavoured Tuscan dishes.