SAVIGNOLA

AZIENDA STORICA DEL 1780

360° - *"the impactful"*

Chianti Classico Gran Selezione DOCG

360° captures in its name its concept: a wine of great impression, structure, longevity and complexity.

Vines: From mostly Sangiovese grapes and other native vines.

Vintage: 2017
Wines with an intense aromatic profile, rich in color and with soft and enveloping tannins. Thanks to some late rains in September and Savignola's well-ventilated and cool position, our grapes have achieved an excellent balance and attained a perfect ripeness despite a challenging summer climate.

360 ° is a wine that envelops you in its harmony and complexity.

Fruit of our best Sangiovese harvested exclusively by hand, it follows an aging in French oak barrels of first and second passage for at least 14 months.
Intense, impactful and engaging to the eye but even more to the nose. It immediately captures the attention by releasing notes of ripe red fruit, black cherry and spices, especially vanilla. A wide range of aromas ranging from vegetal scents to notes of cognac aged in wood. A taste confirms this wine is impressive: it fills the palate with its softness and roundness and lets itself go on a long and velvety finish thanks to a persuasive and mature tannin. A structured and harmonious wine that reveals all its pleasantness and drinkability on every occasion.

Gambero Rosso "Vini d'Italia 2021": 2 Bicchieri Rossi
Vinum "Top of Toscana 2021": 17,5/20 points
Japan Awards 2021: Gold Medal

Food pairings: It pairs perfectly with roasted and boiled meats and aged cheeses.

Recommended serving temperature: 16-18°

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