



CARUS

GAUDIO

CHIANTI CLASSICO GRAN SELEZIONE DOCG



Gaudio, from the Latin word *gaudium*, intense joy, is a red wine produced from a selection of the best Sangiovese grapes with the addition of a touch of Cabernet Sauvignon, from the oldest vineyards of the Carus estate, located between San Casciano and Mercatale in Val di Pesa, one of the most important historical areas of Chianti Classico. It is a strong and elegant wine, able to fully represent the territory in its highest expression: the Gran Selezione.



GRAPES - 90% Sangiovese, 10% Cabernet Sauvignon

ALCOHOL CONTENT - 14-14,5%

TRAINING SYSTEM - Spurred cordon and Guyot

PRODUCTION - 50 quintals/ha for Sangiovese, 45 quintals/ha for Cabernet Sauvignon



TERRITORY AND ALTITUDE - The area is purely hilly, characterised by averagely clayey soils, rich in alberese and galestro, respectively, the main factors responsible for the longevity and elegance of the wines, with a good presence of river pebbles that give the wines a good structure. The different exposure of the vineyards, which are located between 190 and 300 metres above sea level, makes possible to obtain a great organoleptic complexity

HARVEST - Harvest is hand made to maintain the grape integrity and quality. We select Sangiovese grapes that comes from the higher vineyards to produce Gran Selezione



AGEING - Aged in french oak barrels and then in the bottles for 30 months in total



TASTING NOTES -

Colour: Intense ruby red with violet reflections

Nose: Intense, complex, fine, fruity and spicy with notes of ripe cherry and cocoa

Palate: Fresh and rightly tannic with a blackberry aftertaste that enhances the structure and finesse

PAIRINGS - Grilled meat, mixed roast meat, seasoned Tuscany sheep cheese



SERVING TEMPERATURE - 16°