

FATTORIA MONTELLORI



MONTELLORI CHIANTI D.o.c.g.



Denomination: D.O.C.G. Chianti – Red Dry wine

Variety : Sangiovese 100%

Provenence: Cerreto Guidi

The vineyards are located in Cerreto Guidi hills, around 100/150 m sea-level. Clayey soil. Harvest starts middle of September.

Wine-making: Fermentation with maceration carry out in steel tanks a controlled temperature, 25/28°C, for a period of about 20 days.

Aging period: the wine is aging for 12 months partially in steel tanks to preserve the fruity taste and partially in cement tanks. The aging is ending in bottle for few months.

Tasting Note: Purple color. Elegant and intriguing Sangiovese aromas, strong and persistent. Cherry and red berry fruits taste with good acidity, well balanced.

It's the real expression of Cerreto Guidi's Terroir.

Serving Temperature: 16°C

Production per year: 130.000 btl

Chianti Montellori matches well with Tuscan salami and fresh cheeses, pasta and soup. Roasted meat