



Type: Red Wine

## CHIANTI MONTESPERTOLI

**Name:**

Chianti D.O.C.G. Montespertoli

**Vine variety:**

Sangiovese 90%, Merlot 10%

**Location:**

Toscana–Montespertoli (FI)

**Soil:**

pleistocenic sands and clay with sea fossils

**Elevation:**

230 m on Sea level

**Wine-making process:**

hand picked, gentle pressing of the grapes.

**Fermentation:**

15–20 days at stable temperature in vitrified cement vats and then is aged in bottle 3 months

**Alcohol Content:**

13,5% vol.

**Nose:**

intense with fruity notes

**Color:**

intense ruby red color and shades of garnet

**Suggestions:**

may be served with ragu meat sauces, red meat, game, stews and grilled meat. Tuscan food such as trips, beans, game and Ham.

**Taste:**

balanced, round with red fruits such as Marasca and red Currant

**To be served:**

18° C

**NOTES**

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**Area:** Lungagnana

**In this area**

**we also produce:**

Albo, Albo Frizzante, Poggio al Sondolo, Novello, Sangiovese, Vinsanto, Chianti Lungagnana, Vino Bianco Toscano

