

FATTORIA MONTELLORI



CASELLE CHIANTI SUPERIORE D.O.C.G.



Denomination: DOCG Chianti Superiore - Red dry wine

Variety: 90% Sangiovese 10% Syrah

Provenance: San Miniato

The vineyards are located in San Miniato hills, around 200 m sea-level. The clay soil and the final blend give a complex Chianti, deep in color, with a good body and well balanced. The harvest start in September when the grapes are ripe and ready. We produce around 26.000 btl/y.

Wine-making: Fermentation with maceration carry out in steel tanks a controlled temperature, 25/26°C, for 20 days.

Aging period: Chianti Caselle aging for a period in steel tanks to preserve the fruity taste and than in tonneaux for a period of 6 months. At the end of June, about 9 months after the harvest the aging is ending in bottle for a period of minimum 3 months before the sale.

Tasting Note: Purple color. Red fruits bouquet joint with lightly black pepper of Syrah aromas are persistent and complex. Harmonic taste with fine tannins and red fruit notes, cherry and red berry, easy to match with food. Good acidity complete the complex body of this young wine easy to drink. Elegant and well balanced Chianti.

Serving Temperature: 16°C

Production per year: 26.000 btl

Chianti Caselle match well with “Fiorentina steak” and any kind of roasted meat.