

# 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