



AGOSTO DI MONTI IGT SUPERIORE ROSSO TOSCANO

LA MONTANINA



THE VINEYARDS

Grape variety: 70% Sangiovese 30% Cabernet Sauvignon

Vineyard: Piaggia, Monti in Chianti

Total vineyards surface area: 0.5 Hectares

Average age of vineyards: 10 years

Soil: clayey, with skeleton

Planting density: 5000 vines per hectare

Average vines for wine: 1 for plant

Altitude: 340 mt above sea level

Exposure: East

VINIFICATION / REFINEMENT

Careful selection of the grapes. Maceration without stalks at controlled temperature (28°C), 14 days in stainless steel vats.

Malolactic fermentation in stainless vats, followed by aging in oak tonneaux for 18 months. The wine is assembled in stainless concrete tanks vats and bottled with very wide filtration, then it is further refined in the bottles for at least 12 months

MAIN ANALYTICAL DATA AT BOTTLING

Alcohol percentage: 13,2 %

Net Dry extract : 29 g/l

Total acidity : 5,65 g/l

PH : 3.48

Net volatile acidity: 0,52 g/l

Total sulphur dioxide : 72 mg/l

ORGANOLEPTIC FEATURES

Intense ruby red color. Is characterized by red fruits fragrance, black pepper, leather, tobacco, licorice, cherry and cloves. Wine of great elegance with pleasant enveloping tannins, sapid, medium structure, excellent aromatic and gustative persistence.