



CHIANTI CLASSICO RISERVA D.O.C.G. 2019

LA MONTANINA



THE VINEYARDS

Grapes variety: 95% Sangiovese 5% Ciliegolo

Vineyard: Poggino

Total vineyards surface area: 1 hectare

Average age of vineyards: 12 years

Soil: clay rich in skeleton

Planting density: 5000 vines for hectare

Average yield for vine : 1,5 kg/ plant

Altitude: 350 m. Above sea level

Exposure: South

VINIFICATION / REFINEMENT

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

Malolactic fermentation in stainless steel vats, followed by aging in 500 LT French Tonneaux, for 12 months. The wine is assembled in stainless steel vats and bottled with very large filtration, then it is further refined in the bottles for at least 18 months.

MAIN ANALYTICAL DATA AT BOTTLING

Alcohol percentage : 14,70 %

Net Dry extract : 30,5 g/l

Total Acidity : 5,20 g/l

pH : 3,44

Net Volatile Acidity : 0,59 g/l

Total sulphur dioxide : 55 mg/l

ORGANOLEPTIC FEATURES

Brilliant ruby red color, fragrant and complex on the nose with floral and spicy hints.

Tasty, vary balanced, with fine tannins and a personality original and complex.