



CHIANTI CLASSICO D.O.C.G. 2019

LA MONTANINA



THE VINEYARDS

Grapes variety: 95% Sangiovese 5% Ciliegolo

Vineyard: Various land - Monti in Chianti

Total vineyards surface area: 4,5 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: 370 m. Above sea level

Exposure: South

VINIFICATION / REFINEMENT

Careful selection of the grapes. Maceration without stalks at controlled temperature (28°C) for 15 days in stainless steel vats.

Malolactic fermentation in stainless steel vats, followed by aging in 10 HL and 20 HL French and Slavonian oak barrels, for at least 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 6 months.

MAIN ANALYTICAL DATA AT BOTTLING

Alcohol percentage : 13,8 %

Net Dry extract : 28,4 g/l

Total Acidity : 5,50 g/l

pH : 3,43

Net Volatile Acidity : 0,54 g/l

Total sulphur dioxide : 60 mg/l

ORGANOLEPTIC FEATURES

Ruby red in color on the nose it is characterized by spicy and fruity hints of morello cherry. On the palate it is fresh and dry, with well balanced tannins and a good gustatory persistence