



## LE MURA IGT ROSSO TOSCANO

# LA MONTANINA



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### THE VINEYARDS

Grape variety: 100% Sangiovese

Vineyard: various vineyards within the farm in Monti in Chianti

Total vineyards surface area: 3 Hectares

Average age of vineyards: 10 years

Soil: clayey, with skeleton

Planting density: 5000 vines per hectare

Average yields for wine: 1,5 for plant

Altitude: 350 mt above sea level

Exposure: mainly facing South-West

### VINIFICATION / REFINEMENT

Careful selection of the grapes. Maceration without stalks at controlled temperature (28°C), 12 days in stainless steel vats.

Malolactic fermentation in stainless steel vats, followed by maturation, also in stainless steel vats, for 6 months. The wine is assembled in stainless steel vats. Bottling with very wide filtration, then refinement in bottles for at the least three months.

### MAIN ANALYTICAL DATA AT BOTTLING

Alcohol percentage: 12,85 %

Net Dry extract : 28.3 g/l

Total acidity : 5,9 g/l

PH : 3.39

Net volatile acidity: 0,41 g/l

Total sulphur dioxide : 95 mg/l

### ORGANOLEPTIC FEATURES

A ruby-red wine with violet hues, characterized by a fruity and vinous scent. In the mouth it is sapid, with medium structure, moderately tannic. It is a young wine, easy to drink.