



# NEBBIANO IGT ROSSO TOSCANO

## LA MONTANINA



---

### THE VINEYARDS

Grape variety: 100% Sangiovese

Vineyard: Nebbiano, 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: south - west

### 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 casks for 6 months. The wine is assembled in stainless steel vats and very wide filtration; refinement in bottles for at least three months.

### MAIN ANALYTICAL DATA AT BOTTLING

Alcohol percentage: 13,3 %

Net Dry extract : 31 g/l

Total acidity : 5,45 g/l

PH : 3.48

Net volatile acidity: 0,43 g/l

Total sulphur dioxide : 90 mg/l

### ORGANOLEPTIC FEATURES

This ruby-red wine is characterized by delicate notes of cherries and cloves. In the mouth it is sapid, with medium structure, soft and balanced tannin. Good aromatic and taste persistence