



SOR ALFREDO VIN SANTO DEL CHIANTI CLASSICO

LA MONTANINA



THE VINEYARDS

Grapes variety: 100% Malvasia lunga del Chianti

Vineyard: La Fonte Monti di Sotto

Total vineyards surface area: 0,5 hectare

Average age of vineyards: 10 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

Natural drying of the selected grapes for 4 months. Cold static defecation of the most. Fermentation and maturation in casks at least 5 years. Assembly of the wine in a stainless steel tank.

Bottling with very large filtration and refinement in bottle for 6 months

MAIN ANALYTICAL DATA AT BOTTLING

Alcohol percentage : 17,40 %

Net Dry extract : 90 g/l

Total Acidity : 6,5 g/l

pH : 3,55

Net Volatile Acidity : 1,0 g/l

Total sulphur dioxide : 32 mg/l

ORGANOLEPTIC FEATURES

Amber color, extremely rich and concentrated aroma with hints of honey and dried fruit.

Full and enveloping in the mouth, of good harmony and long persistence.