

CHIANTI CLASSICO DI MONTEMAGGIO

DENOMINATION: Certification of Controlled Origin – Chianti Classico.

PRODUCTION AREA: Loc. Montemaggio, Radda in Chianti.

CLIMATE: Continental, with cold winters and dry summers. Characterised by sharp thermal changes between day and night.

TYPE OF SOIL: Medium textured with the presence of skeleton grain, alberese and predominantly galestro soil.

GRAPE VARIETY: Sangiovese 93% – Merlot 7%.

YIELD PER HECTARE: 40- 50 hundred weight of kilograms/Ha.

AVERAGE AGE OF VINES: 15-20 years.

ALTITUDE: 500-600 m. above sea level.

EXPOSITION: South/West.

GROWING SYSTEM: Predominantly Spurred Cordon and Guyot.

Type of harvesting: Manual selection in boxes and grape screening on the table, last week of September for the Merlot and half of October for Sangiovese.

Vinification and refinement: Following a careful selection of the grapes, fermentation for about 25 days at controlled temperatures (less than 26°C) in stainless steel tanks. Malolactic fermentation in stainless steel vats. Maturation takes place in large barrels (32 Hl) and lasts about 18-20 months. Refinement in the bottle for at least 1 year.

ORGANOLEPTIC SCHEDULE:

Colour: Brilliant ruby red, close to the colour of pomegranate.

Nose: An intense and elegant bouquet, earthy, mineral, spiced with wild notes typical of Sangiovese grapes enriched with a pinch of red fruit.

Palate: Savoury, delicate, fresh and with a persistent finish.

SERVING SCHEDULE:

Ideal serving temperature: 16-18°C.

Matching: A very versatile wine, perfect with first courses, meat and cheeses.

