

# CHIANTI CLASSICO RISERVA 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 95% — Merlot 5%.

**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:** Prevalently Spurred Cordon Guyot Bush systems.

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

**Vinification and refinement:** Following a careful selection of the best grapes (that are left on the plant for longer) fermentation lasts for about 30 days at controlled temperature (less than 26°C) in conical wood trunk vats. Malolactic fermentation takes place in stainless steel and wooden vats. Thereafter for about 28-30 months maturation takes place in large barrels (32 HI) and in tonneaux (5 HI). Refinement in the bottle for at least 1 year.

## ORGANOLEPTIC SCHEDULE:

**Colour:** Intense and profound ruby red, tending to gain the colour of pomegranate with aging.

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

**Palate:** Elegant, full, rich, velvet- smooth and at the same time austere and persistent with a pleasantly tannic taste. Well balanced.

## SERVING SCHEDULE:

**Ideal serving temperature:** 17-18°C. Preferably opened an hour beforehand.

**Matching:** It is ideal with red meat, game and strong cheeses. An ideal companion to elaborate courses but also to essential simple dishes.