

TORRE DI MONTEMAGGIO



DENOMINATION: Typical Geographic Indication.

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: 100% Merlot.

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

AVERAGE AGE OF VINES: 5-20 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 grapes screening on the table, last week of September.

Vinification and refinement: Following a careful selection of the best Merlot grapes, fermentation takes place for about 30 days at a controlled temperature in stainless steel and wooden vats (not higher than 26°C). Malolactic fermentation undergoes in stainless steel vats. Maturation follows for about 18 months in barrels prevalently for the second passage and partially in tonneaux (5 Hl). Refinement in the bottle for at least 1 year.

ORGANOLEPTIC SCHEDULE:

Colour: Intense and profound brilliant ruby red.

Nose: Elegant, fresh, perfume of red fruits.

Palate: Full body with velvety tannins and a pleasant freshness and persistence.

SERVING SCHEDULE:

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

Combinations: It is ideal with red meat, game and strong cheeses. An ideal companion to elaborate courses or more experimental dishes.