

ILAIIA DI MONTEMAGGIO IGT



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% Pugnitello grapes.

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

AVERAGE AGE OF VINES: 20-25 years.

ALTITUDE: 550 m. above sea level.

EXPOSITION: South/West.

GROWING SYSTEM: Guyot.

Type of harvesting: Manual selection in boxes and grapes screening on the table of selection half of October.

Vinification and refinement: Following a careful selection of the best Pugnitello, which is harvested from the three small terraces, planted at a very high density. Fermentations takes place for about 25-30 days at a controlled temperature in stainless steel (not higher than 26°C). After malolactic fermentation the wine is refined for about 18 months in oak barrels (225L). Refinement in the bottle for at least 1 year.

ORGANOLEPTIC SCHEDULE:

Colour: Intense and profound brilliant ruby red.

Nose: Fruity and buttery.

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

SERVING SCHEDULE: Ideal serving temperature: 17-18°C.

Combinations: Very versatile wine, perfect with first courses like meat and game or cheeses.