

CHIANTI CLASSICO GRAN SELEZIONE 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.

GRAPE VARIETY: Sangiovese 95% - Merlot 5%.

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

AVERAGE AGE OF VINES: 20-25 years.

ALTITUDE: 500-580 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, first half of October for Sangiovese.

Vinification and refinement: Following a careful selection of the best grapes (that are left on the plant for longer) in the highest part of the vineyards, fermentation lasts for about 30 days at a controlled temperature (less than 26°C) in conical wood trunk vats. Malolactic fermentation then undergoes in stainless steel and wooden vats. Thereafter for about 30 months maturation takes place partially in large barrels (32 Hl) and partially in tonneaux (5 Hl) for the first and second passages. Refinement in the bottle for at least 1 year.

ORGANOLEPTIC SCHEDULE:

Colour: Intense and profound ruby red, tending to change colours towards pomegranate with aging.

Nose: An intense and elegant bouquet, mineral, spiced with the wild, leathery notes typical of the Sangiovese, 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.