



FATTORIA
MONTIGNANA

VILLA MONTIGNANA

CHIANTI

Denominazione di Origine Controllata e Garantita

BIOLOGICO

PRODUCTION AREA

Delimited territory in the provinces of Florence and Siena close to Fattoria Montignana.

VINES

- Sangiovese 90%
- Canaiolo nero 10%

SOIL

Characterised by ancient deposits made of sand, clay and fossils, originated by the presence of the sea in the past geological eras.

WINE MAKING

Alcoholic fermentation for about 6-7 days at a temperature of 21-24 °C, maceration for 10 days in steel at about 28-29 °C with pumping over techniques. Subsequently we pass to malolactic fermentation, decating and sulphitation.

TASTING NOTES

- Colour: lively ruby red.
- Nose: fine and intense aromas with fruity, floral and spicy notes.
- Taste: balanced between freshness and softness, quite persistent finish.

TECHNICAL DATA

- Alcohol content: 12,5%
- Minimum total acidity: 4,5-5,5

SERVING TEMPERATURE

Serve at 16 - 18°

FOOD PAIRING

It matches well with most dishes of Italian cooking, such as antipasti, first and main courses of meat.

BIOLOGIC CERTIFYING AGENCY:

Salute e Suolo Srl