



FATTORIA  
MONTIGNANA

# VILLA MONTIGNANA

## CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita



### PRODUCTION AREA

*Geographical unit of San Casciano, Chianti Classico.*

### VINES

- Sangiovese 95%
- Merlot 5%

### 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 7-10 days at a temperature of 21-24 °C, maceration for 12-15 days in steel at about 28-29 °C with pumping over techniques. Subsequently we pass to malolactic fermentation. Merlot continues with ageing in large barrels for about 12 months. After blending it refines in bottle for three months.*

### TASTING NOTES

- Colour: lively ruby-red.
- Nose: complex and intense aromas, with notes of ripe fruit and violet.
- Taste: structured, soft and fresh, balanced and persistent.

### TECHNICAL DATA

- Alcohol content: 14%
- Minimum total acidity: 4,5-5,5

### SERVING TEMPERATURE

*Serve at 16 - 18°*

### FOOD PAIRING

*It is suitable for dishes based on white meats, noble poultry, roasted and grilled red meats.*