



FATTORIA
MONTIGNANA

VILLA MONTIGNANA

CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita

RISERVA

PRODUCTION AREA

Geographical unit of San Casciano, Chianti Classico.

VINES

- Sangiovese 90%
- Merlot 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

Separated vinification for Sangiovese and Merlot. Alcoholic fermentation for about 10 days at a temperature of 21-24 °C, maceration for 20 days in steel at about 28-29 °C with pumping over techniques. Merlot continues with ageing in large barrels for about 18 months. Subsequent blend and refinement in the bottle for three months.

TASTING NOTES

- Colour: ruby-red.
- Nose: intense and fine, ethereal and ample, reminding the scent of violets, cherry and bramble.
- Taste: dry and warm with a pleasant austerity. Tasty, plenty of structure, a modicum of tannins, velvety. Persistent aftertaste.

TECHNICAL DATA

- Alcohol content: 13,5%
- Minimum total acidity: 4,5-5,5

SERVING TEMPERATURE

Serve at 16 - 18°

FOOD PAIRING

It matches well with roast meats, sauces and main courses based on game, seasoned cheese.