



FATTORIA
MONTIGNANA

VILLA MONTIGNANA

CHIANTI

Denominazione di Origine Controllata e Garantita

RISERVA

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 7-8 days at a temperature of 21-24 °C, maceration for 13-15 days in steel at about 28-29 °C with pumping over techniques. Subsequently we pass to malolactic fermentation, decating and sulphitation. It continues with ageing in large barrels for about 12 months.

TASTING NOTES

- Colour: lively ruby red with garnet reflections.
- Nose: perfumes are complex, intense and fine with fruity notes of ripe red fruits, floral and spicy scents.
- Taste: fresh and soft, balanced and harmonious with a long finish.

TECHNICAL DATA

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

SERVING TEMPERATURE

Serve at 16 - 18°

FOOD PAIRING

It matches well with most dishes of Italian cooking, from antipasti to roast meat and game dishes.