



FATTORIA
MONTIGNANA

Primo di Montignana

TOSCANO ROSSO
Indicazione Geografica Tipica

PRODUCTION AREA

Geographical unit of San Casciano, Chianti Classico.

VINES

- Sangiovese 70%
- Merlot 15%
- Cabernet Sauvignon 15%

SOIL

Characterised by ancient fluvial 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, Merlot and Cabernet. 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 and Cabernet continue with ageing in barriques (second and third passage). Subsequent blend and refinement in the bottle for three months.

TASTING NOTES

- Colour: deep ruby red.
- Nose: notes of ripe red fruit, black cherry, sour cherry and black currant, combined with sweet hints of vanilla, mint and delicate sensations of pepper.
- Taste: rich and balanced with soft tannins supported by an excellent freshness able of giving elegance and gustatory persistence.

TECHNICAL DATA

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

SERVING TEMPERATURE

Serve at 16 - 18°

FOOD PAIRING

It matches well with main courses based on red meats, game, mid-seasoned cheeses.

