



## CHIANTI MONTAGNANA DOCG

**AREA OF ORIGIN:**  
Tuscany - Chianti.

**PEDOCLIMATIC ENVIRONMENT:**  
Hilly areas with max. elevations of 700 metres and soil made of arenaceous, marly limy substrata, clayey schists and sand.

**GRAPE VARIETIES:**  
85% minimum Sangiovese - Canaiolo.

**COLOUR:**  
Intense, bright ruby red with purplish reflections which turn into garnet red when aged in bottle.

**CHARACTERISTICS:**  
Intense and complex fragrance and an aroma of red berries and morello cherry as well as hints of vanilla, cloves, pineapple and oak. A rich, velvety, smooth and altogether well-balanced flavour.

**GASTRONOMIC COMBINATIONS:**  
This wine is a suitable accompaniment to mushrooms, pasta, game, roasts, barbecued meat and mature cheeses.

**SERVING TEMPERATURE:**  
Serve at a temperature of 20°-22° C.

**WINEMAKING:**  
In red, with 10-12 days steeping on skins in stainless steel tanks. Following the alcoholic and the maleolactic fermentation, the wine is left to improve for 3 months in oak casks.

**BOTTLE:**  
"Nobile" Burgundy 750 ml

**CAPSULE:**  
Bordeaux-gold PVC