



CHIANTI RISERVA MONTAGNANA RISERVA

AREA OF ORIGIN:

Tuscany, provinces of Florence, Siena and Pistoia.

PEDOCLIMATIC ENVIRONMENT:

Hilly areas with elevations not exceeding 700 metres and soil made of arenaceous, marly limy substrata, clayey schists and sand.

GRAPE VARIETIES:

Between 75 and 100% Sangiovese, Up to 10% Canaiolo Nero.

COLOUR:

Bright red verging on garnet red when aged.

CHARACTERISTICS:

Fruity, floral taste with hints of morello cherry and violet and a slight hint of vanilla, dry, well-balanced palate.

GASTRONOMIC COMBINATIONS:

Roasts, grilled meat and soups.

SERVING TEMPERATURE:

Serve at a temperature of 18-20 °C.

WINEMAKING:

In red, with 12-15 days steeping on skins in stainless steel tanks.

AGEING:

24-months period of improvement, of which at least 3 in bottles, the period of refinement being calculated from the first of January of the year following the harvest of the grapes.

BOTTLE:

"Nobile" Burgundy 750 ml

CAPSULE:

Bordeaux Red P.V.C. and gold