



## CHIANTI MONTALBANO DOCG

### AREA OF ORIGIN:

Tuscany in the municipalities of Vinci and Lamporecchio.

### 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 90% and 100% Sangiovese, Up to 10% Canaiolo Nero.

### COLOUR:

Bright ruby red verging on garnet when aged.

### CHARACTERISTICS:

This wine has a generous bouquet with a fruity, floral character with hints of morello cherry and violet and a dry, well-balanced flavour.

### GASTRONOMIC COMBINATIONS:

This wine is a particularly suitable accompaniment to roasts, grilled meat and hearty soups.

### SERVING TEMPERATURE:

Serve at a temperature of 18°-20° C.

### WINEMAKING:

In red, with 7-8 days steeping on skins in stainless steel tanks.

### BOTTLE:

Bordeaux 750 ml

### CAPSULE:

Red P.V.C. with side writing