



MONTERAPONI

CHIANTI CLASSICO RISERVA D.O.C.G. "IL CAMPITELLO"

The wine is garnet-red colored. Intense spicy and red fruity notes on the nose. One is immediately impressed by the wine's power and strength. The marly and clayey soil lends the wine remarkable savouriness and persistence. The tertiary notes, of aromatic herbs blended with Spanish broom and fennel, are typical of the Chianti Classico zone. High acidity, due to the winery's altitude, which ensures ageing potential. The fine but firm tannins make this wine the perfect pair with traditional Tuscan meat-based dishes, such as game.

TOTAL HECTARAGE:

200 Ha, Certified Organic Winery

HECTARES UNDER VINE:

12 Ha (10 entered the Chianti Classico DOCG Register)

ALTITUDE OF VINEYARDS: 420mt.

AGE OF VINEYARDS: more than 40 years

GRAPE VARIETIES:

90% Sangiovese, 7% Canaiolo, 3% Colorino

VINIFICATION:

Campitello is the oldest vineyard in Monteraponi, 44 years old, is separated from the others by the forest. Spontaneous fermentation is in concrete vats, without any yeast addition or temperature control. Following a very long skin maceration for minimum 40-45 days with daily dumplings hand made. Also the malolactic fermentations takes place without any addition of bacteria or other type of starters. The ageing is almost for 26 months in big of french and slavian oak. Then finish for 3 months more in concrete again, where decant naturally before bottling by gravity without any filtration or clarification during the waning moon.

ALCOHOL BY VOLUME: 13,5°

