



MONTERAPONI

TOSCANA ROSSO I.G.T. "BARON' UGO"

A very pale color, which is more typical of French wines. Clear and bright, with hues verging on garnet-red. An intense bouquet of red fruity aromas of cherry and redcurrant, and of delicate floral notes of violet. Excellent on the palate, it is immediately clear that it has all the makings of a great wine, having the necessary elegance and finesse. Rich and lively with acidity, well-crafted tannins. To be enjoyed in the greatest vintages.

TOTAL HECTARAGE:

200 Ha, Certified Organic Winery

VINEYARDS AREA:

12 Ha (10 entered the Chianti Classico DOCG Register)

ALTITUDE OF VINEYARDS:

570 mt.

AGE OF VINEYARDS:

more than 40 years

GRAPE VARIETIES:

90% Sangiovese, 7% Canaiolo, 3% Colorino

VINIFICATION:

Fermentation is in vitrified cement (concrete) tanks without temperature control and no adding selected yeast. Maceration on the rinds for 40-45 days with temperature peaks never over 28°, thanks to frequent open air tamping executed manually. Immediate Malolactic fermentation always in cement tanks, no Malolactic Bacteria addition. Ages for 36 months, 100 % in 30 Hl vat of Allier and Slavonic oak. 1 month of sharpening in the cement tank, 5 months of sharpening in the bottle. No filtered wine.

ALCOHOL BY VOLUME: 13,5°

