



MONTERAPONI

TREBBIANO IGT, COLLI DELLA TOSCANA CENTRALE

Intense and bright yellow-colored. Aromas of peach and rosemary on the nose, which lead to strong minerality and savouriness on the palate. The vineyard's old age is perceivable on the palate, with a red wine-like body and structure. Acidity and freshness are the key features of this grape variety, Trebbiano, which gives its best results in winegrowing areas such as Monteraponi.

TOTAL HECTARAGE:

200 Ha, Certified Organic Winery

HECTARES UNDER VINE:

12 Ha (10 entered the Chianti Classico DOCG Register)

ALTITUDE OF VINEYARDS:

from 420 to 570 mt.

AGE OF VINEYARDS:

more than 40 years old (from the old vineyards Campitello and Baron'Ugo)

GRAPE VARIETY:

100% Trebbiano

VINIFICATION:

Only the 50% of the grapes is destemmed, cement maceration on the skins for 48 h, then suffice pressing and spontaneous fermentation, always in cement without east addiction and without temperature control. No malolactid fermentation. Late October, to finish the alcoholic fermentation we move with the fine lees in exhausted barriques. Every week the batonage for at least two times. Without any filtration, during the waning moon has been bottled by gravity.

ALCOHOL BY VOLUME: 12,5°

