



MONTERAPONI

VINO ROSSO DI MONTERAPONI

Pale-colored, but rich in spicy notes and red fruity aromas of redcurrant, blueberry and raspberry. It is the perfect “everyday” wine because of its drinkability. The Sangiovese’s typical freshness and acidity tickle the palate without being cloying. Well-balanced, with soft tannins, this wine pairs beautifully with simple, not too robust dishes.

TOTAL HECTARAGE:

200 Ha, Certified Organic Winery

HECTARES UNDER VINE:

12 Ha (10 entered the Chianti Classico DOCG Register)

ALTITUDE OF VINEYARDS:

from 450 to 570 mt.

AGE OF VINEYARDS:

15 years

GRAPE VARIETIES:

Sangiovese, Canaiolo, Colorino, Merlot, Trebbiano, Malvasia

VINIFICATION:

Fermentation in vitrified cement tanks without temperature control and no adding of selected yeast. Maceration on the skins for 15 days with temperature peaks never over 28°, thanks to frequent open air tamping, hand made. Immediate Malolactic fermentation always in cement tanks, also this without any adding of Malolactic Bacteria. The aging is made completely in cement tanks. No oak. No filtered wine.

ALCOHOL BY VOLUME: 13°

