

# Chianti Classico 2019 DOCG



**Grape:** 100% Sangiovese

**Altitude:** 310m asl

**Terrain:** Hilly

**Soil:** Clay

**Training system:** Spurred Cordon

**Vinification:** Spontaneous fermentation with indigenous yeasts in stainless steel

**Aging:** 15 months minimum in large oak

**Bottle aging:** 6 months

**Production:** 28,000 bottles

**ABV:** 14%

**Residual Sugar:** 0g/L

**Total Acidity:** 5.9 g/L

**SO<sub>2</sub>:** 80 mg/L

## Appearance

Clear, medium ruby

## Nose

The nose is clean and of medium intensity with an inviting bouquet of cherry, redcurrant and geranium, paired with elegant herbal and medicinal notes.

## Palate

This wine is dry with medium acidity and body. Its fine-grained and well integrated tannins provide a delicate structure which complements a layered palate. Flavors of cranberry and ripe redcurrant are elevated by clove-spice and a flourish of European oak. Elegant and polished with a refined, medium-long finish.



VECCHIE TERRE DI  
**MONTEFILI**