



Chianti Montespertoli DOCG

Tenuta Corfecciano Urbana

Type: Red

Soil: medium paste

Vines per hectare: 5000 plants

Growing method: spurred cordon

Altitude: 250-350 O.S.L

Grape: Sangiovese

Harvest: manual

Vinification: 10-15 Days Maceration With 2 Daily Pumping Up In Stainless Steel Tank At Controlled Temperature Of 28-30 °C

Maturation: Stainless Steel

Refinement: Bottle

Colour: Rubin red

Nose: Complex, Elegant

Taste: Harmonious, Slightly Tannic, Good Structure

Temperature of service: 18 °C