



## Il Monte Chianti

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**Type:** Red

**Soil:** medium paste

**Vines per hectare:** 5000 plants

**Growing method:** spurred cordon

**Altitude:** 250-350 O.S.L

**Grape:** Sangiovese

**Harvest:** Manual, Mechanical

**Vinification:** Maceration 15-18 Days With Daily Pumping. Over, Controlled Temperature 25-28 °C

**Maturation:** Stainless Steel

**Refinement:** Bottle

**Colour:** Rubín red

**Nose:** Vinous, Fruity With Hints Of Red Fruit

**Taste:** Harmonious, Dry, Slightly Tannic But Fine, Good Acidity

**Temperature of service:** 16-18 °C