

Fattoria Montellori Chianti 'Poggio alla Luna' DOCG

COUNTRY

REGION

GRAPE

VINTAGE

ABOUT THE DOMAINE

Montellori has a tradition spanning over 120 years when Giuseppe Nieri acquired the villa and the surrounding vineyards in 1895. Initially producing wine for domestic use, bottling under the Montellori name began in the 1950s. The heart of production at Montellori is the Sangiovese vines. 28 ha of vines are planted on deep soil of calcareous loam at 1000 feet above sea level in the township of Cerreto Guidi, a part of Tuscany long known for red wine. These vineyards produce the IGT Toscana Rosato (40% Sangiovese, 30% Cabernet Sauvignon, 30% Syrah) as well as the 100% Sangiovese Chianti and Dicum red wines. Montellori's oldest vineyard, the 60 year old Trebbiano vines, is reserved for producing the long family tradition of Vin Santo. Fattoria Montellori celebrated the 120th anniversary of the family business in 2015. 4 generations of wine producers with the same passion in common: producing wines of true personality, which express both the philosophy of the family and the character of a territory that is so dear.

WINEMAKING

Fermented in stainless steel tanks at controlled temperature of 25-28°C; maceration on the skins lasted for about 20 days. The wine was matured in steel 12 months to preserve the freshness and the fruitiness and few more months in bottle.

TASTING NOTES

Purple colour. Elegant with typical aromas of Sangiovese, wide and persistent; cherry and red berry fruits taste, with good acidity and well balanced. A true expression of Cerreto Guidi's terroir. Pairing Suggestions: serve with typical Tuscan food, Tuscan salami, pasta, vegetable soups, fresh and medium seasoned cheeses.



TECHNICAL NOTES

Alcohol by volume
14%