

CASTELLO MONTAÙTO



CASTELLO MONTAUTO CHIANTI

Appellation: Chianti DOCG
Production area: San Gimignano
Vintage: 2016
Number of Bottles: 13.300

Grape Varieties: 85% Sangiovese, 10% Colorino, 5% Canaiolo
Altitude: 280 m above sea level
Soil Composition: Clay based, medium mixture
Yield per hectare: 7 tons
Vine density: 5,000 plants per hectare
Pruning technique: Spurred Cordon and Guyot

Vinification: traditional in temperature-controlled on skin
Fermentation Temperature: 25 °C
Length of Fermentation and Maceration: 15 days
Ageing: minimum 3 months in bottle

Serving temperature: 15 °C
Alcohol: 14%

Notes: Castello Montauto Chianti is an elegant wine characterised by unmistakable varietal Sangiovese flavours and freshness.

Serving suggestions: pasta with bolognese sauce, game, grilled meat.

Castello Montauto

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