

TENUTA DI MONTE-FICALI

GREVE IN CHIANTI



FORESTIERI IGT

The name of our white wine refers to outsiders or strangers from foreign climes that are now familiar. In this case it is true of both the vigneron and the grape varieties.

It is a fruity, aromatic but dry blend of the local grapes, Trebbiano and Malvasia, that were once part of the Chianti Classico blend and the 'foreign' grapes, Chardonnay, Sauvignon blanc and Pinot blanc, long time residents in Italy. It is fermented and subsequently aged in 2nd passage french barriques.

FORESTIERI IGT 2018

Classification

IGT-Indicazione Geografica Tipica 'Alta Valle della Greve'

Grape variety

35% Chardonnay, 30% Sauvignon blanc,
5% Pinot bianco, 30% Trebbiano-malvasia

Position

Steep hillside 480 m above sea level in the Greve valley

Training system

Counter-espalier and guyot

Soil typology

Argillaceous limestone

Plant density

3000 plants per hectare

Production

60hl per hectare

Harvest

Early September exclusively by hand

Vinification process

The grapes are crushed and macerate on the skins for 6 hours at 8° C.

The grapes are then pressed and the juice transferred to stainless steel tanks for fermentation for about 20 days.

Aged

The wine is aged on the lees for 2 weeks,
followed by 6 months in french barrique.

Alcohol percentage: 12.5% | **Total acidity:** 5,7g/L

Tasting notes:

Colour: Straw yellow.

Aroma: A rich and complex aroma of white fruit, pear and green apple with a heady whiff of orange blossom, vanilla and honey.

Serving suggestions: This medium bodied, aromatic wine has a round and pleasant finish which lingers in the mouth. It is ideal both as an aperitif and as an accompaniment to light antipasti such as bruschetta, sheep cheese and pear or caprese salad.

It is also delicious with seared tuna, chicken and vegetable fricassea and a variety of vegetarian dishes.

Service temperature: 10-12° C