

TENUTA DI MONTE-FICALI

GREVE IN CHIANTI



CHIANTI CLASSICO RISERVA DOCG 'Guardingo di Passignano'

Our Chianti Classico riserva is made from the first selection of the grapes, the ripest and sweetest, with the promise of greatness. After fermentation these grapes will go onto age in the best quality French oak for a minimum of 18 months. The name of the riserva makes reference to the ancient military road 'Via del Guardingo di Passignano' that passes from the Greve valley through the town of Montefioralle (a fortress village) and leads up and over the Montefili hill, passing our estate before descending into the valleys of the pesa and Elsa via the Monestary of Badia a Passignano. A 'Guardingo' is an early medieval Lombardian name for a military watchtower that once stood on the highground, although its actual position is lost in the sands of time.

CHIANTI CLASSICO RISERVA DOCG 2015

Classification

DOCG-Denominazione di origine controllata e garantita

Grape variety

85% Sangiovese, 10% Merlot, 5% Cabernet sauvignon

Position

Steep hillside 500 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

50hl per hectare

Harvest

Early October exclusively by hand

Vinification process

The grapes are crushed and macerate on the skins for 6 hours at 8° C. The temperature is then brought up to a controlled 28° C for fermentation for about 8 days and then a further period of maceration for 10 days.

Aged

The wine is aged on the lees for 2 weeks and then matured for 2 months in steel followed by 18 months in first quality french barriques.

Alcohol percentage: 14.5% | **Total acidity:** 5,5g/L

Tasting notes:

Colour: Deep ruby red.

Aroma: On the nose, there are hints of mint, crushed flowers and white pepper enriched with sweet, red fruit.

Serving suggestions: This is a medium to full bodied wine with soft tannins rendering it smooth and very approachable.

It is the perfect wine for enjoying with a cheese plate on a long winter evening in front of the fire.

It is the ideal complement to succulent roasts, grilled meats and tasty, slow cooked stews.

Service temperature: 18° C