

TENUTA DI MONTE-FICALI

GREVE IN CHIANTI



CHIANTI CLASSICO DOCG 'Mezzuola'

The wine region of Chianti Classico is renowned throughout the world for the beauty of its various landscapes and for the joy that its atmosphere and life-style has created for many. Our estate lies within the municipality of Greve-in-Chianti, one of the most important wine towns of the Florentine Chianti Classico. We are situated on the highest ground, close to the peak of Montefili, and look down on the hamlet of Mezzuola, the village of Montefioralle and the magnificent panorama of the valley of the Greve. The 'Tenuta di Monte-Ficali' estate was born from the ashes of the historic 'Mezzuola' estate of the Bordonni family, who had made Chianti Classico in the lands surrounding their hunting lodge since 1782. The black and gold label of our Chianti Classico pays homage to the nobility and depth of history of our world class terroir and attempts to capture the 'zeitgeist' of the 18th Century.

CHIANTI CLASSICO DOCG 2018

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 6 months in 2nd and 3rd passage tonneaux.

Alcohol percentage: 13.5% | **Total acidity:** 5,5g/L

Tasting notes:

Colour: Ruby red.

Aroma: Freshly cut flowers, sweet red berry fruit, tobacco, orange peel and spicy.

Serving suggestions: This dry, fruity wine has medium body and is a great food wine. It pairs well with Tuscan classics such as salumi toscani, pasta al pomodoro, hearty vegetable soups, grilled meats and semi aged cheeses.

Service temperature: 14-16° C