

ANNO DOMINI '345

CHIANTI COLLI SENESI 2018

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

The Chianti Colli Senesi is our traditional wine that makes an intimate expression of the territory. Just behind the vineyard, planted in 2003 opens a stunning scene in which stands the Torre del Mangia, the bell tower of the Cathedral and the impressive profile of roofs and walls of the city of Siena. In addition, the Castle of Monteriggioni, a historic estate of the family was an invincible fortress of the ancient Republic of Siena. Our Chianti Colli Senesi is the ultimate expression of the hills around Siena and the walls of Monteriggioni. Honored by a niche production of vines without compromising quality, respecting the tradition and the Chianti culture.

Grape variety: Sangiovese 75%, Canaiolo 5%, Colorino 5%, Malvasia Nera 5%, Foglia Tonda 5%, Barsagliana 5%.

Vineyards: Selection by Le Fonti, Cuccule, Capanno, Poggio ai Tordi. Organic Farming – BIO Agriculture

Soil: clay-limestone and sedimentary sand with presence of marine fossils and shells.

TASTING NOTES Color: Bright ruby color. Scents: the nose is intense, fruity and balsamic, with note of cinnamon, rose and raspberry. Taste: On the palate is harmonious, dry, salty, and mildly tannic. The Colli Senesi style is characterized by elegance, freshness and orange flavors. Service temperature: 16° C. Food pairing: Roasted chicken & pork meat, tomato and meaty pasta, young sheep & goat cheese but also spicy fish soups.

WINE MAKING AND AGING

Harvesting method: Manual in small crates. Immediate destemming and soft pressing. Skin maceration: 15 - 18 days in concrete vats. Fermentation: 10 day in steel vats. Aging: 12 months in Tonneaux (French Oak Barrels 500 l), 2nd, 3th year.

Total production: 150000 Bottles 0,75 L



Alessandro Griccioli winemaker

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