

Monte Chiaro

TERRE DELLA GRIGIA



PRIMUM VINUM

ROSSO TOSCANO

INDICAZIONE GEOGRAFICA TIPICA

The Primum Vinum of Montechiaro is our estate's signature wine and it expresses the full potential of the Sangiovese vine, carefully chosen from only the best vineyards at least 15 years old; the grapes are harvested by hand and carefully selected, they come from three single cru the best terroir of the estate; It pairs well with rich, flavorful foods, wild game, and herbed cheeses. It can continue to mature in the bottle for five more years.

Grape variety: Sangiovese 100%.

Origin area: Tenuta di Montechiaro - Siena.

Alcohol: 14,00% by Vol.

TASTING NOTES

Colour: Splendid ruby color with hints of crimson.

Scents: On the nose it offers a bouquet of violet, marasca cherry, blackberry and raspberry.

Taste: Sweet spices, eucalyptus and coffee, with notes of tobacco and chocolate.

Service temperature: 20° C.

Food pairing: Wild game, and herbed cheeses.

WINE MAKING AND AGING

Harvesting method: Manual in small crates. Fermentation: 10 days.

Skin maceration: 18 days.

Length of aging: 24 months.

Aging containers: Tonneaux (Oak Barrels 500 l).

Alessandro Griccioli winemaker



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