

345

ANNO DOMINI

CHIANTI COLLI SENESI

VINTAGE 2021

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

Amidst the breathtaking landscape of the Siena Hills, our traditional Chianti blend embodies the authentic essence of the region's historic ampelographic heritage. Adhering to an organic philosophy, we carefully curate a niche selection of native vines that prioritize quality and respect for the land. Our Colli Senesi is the ultimate symbol of the surrounding hills of Siena, showcasing a unique blend of flavors and aromas that elevate the everyday dining experience. This nectar reflects the true essence of Tuscan culture, where wine is an essential element that enhances the sensory pleasures of life



Monte Chiaro



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GRAPE VARIETIES: Sangiovese 75%, Canaiolo 5%, Colorino 5%, Malvasia Nera 5%, Foglia Tonda 5%, Barsaglina 5%.

ZONE: Tenuta di Montechiaro - Siena.
Alcool: 13 % Vol.

VINEYARDS: Selection from Le Fonti, Il Cuccule, Il Capanno e Poggio ai Tordi. Certified Organic Farming from 2010.

SOIL: Clay-limestone and sedimentary sand with marine fossils and shells.

WINEMAKING & AGING:

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

BOTTLES: 6600 bottles, 0, 75 l - 550 cases

TASTING PROFILE

Color: Bright ruby color.

Aromas: The nose is intense, fruity, and spicy with notes of nutmeg, dog-rose, and raspberry.

Taste: The palate is harmonious, tasty, and mildly tannic. The Colli Senesi style is characterized by elegance, freshness, and blood orange flavors.

Serving Temperature: 16 ° C

FOOD PAIRING

Because of his elegance, easy-drinking profile, and tasty finish, the traditional blend is perfect for salami, pecorino cheese, tomatoes bruschetta, lasagne, wine sauce tagliatelle.



ORGANIC CERTIFIED

Alessandro Griccioli Viticoltore