

GEOGRAFICO

# MONTEGIACHI

## Chianti Classico Riserva

DOCG

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The ancient castle of Montegiachi, built in the 15th century near Castelnuovo Berardenga, gives its name to this wine. Montegiachi is the supreme celebration of Sangiovese and its territory; the spotlight of *Gambero Rosso* turned on this prestigious label, assigning the illustrious “*Tre Bicchieri*” to its quality. Superb reinterpretation of Chianti Classico, Montegiachi is produced exclusively with grapes from Castelnuovo Berardenga, in the southern offshoots of Chianti Classico.





## PRODUCTION AREA

Chianti Classico DOCG



## ALCOHOL CONTENT

14% Vol.



## GRAPE VARIETIES

90% Sangiovese, 10% Merlot



## AGING

60% in large barrels (500 hl), 40% in barrique (225 l) for almost 18 months.



## TASTING NOTES

Intense ruby red colour. A vibrant and floral Sangiovese, grown in a cool climate with significant temperature variations. The addition of Merlot amplifies the olfactory power, giving intense aromas of plums, mulberries and dried herbs, supported by zesty notes. Extremely complex on the palate, with intriguing flavours of chocolate and dark fruit.



## FOOD PAIRING

An excellent match for game and mixed grilled meats.



## SERVING TEMPERATURE

18°C



## BOTTLE

0,75 L - 1,5 L

