CANTAGALLO



Vintage 2021

Name of the Wine Chianti Montalbano D.O.C.G. Riserva

Production Zone Capraia e Limite

Climate Mediterranean

Ground marly

Altitude 250 / 400 meters above see level

Growing spurred cordon / guyot

Grapes 100% Sangiovese

Yield per hectare 55 quintals

Average age of vines 25 years

Vinification in steel tank and aged in 25hl oak for 12 months

Refinement in bottle for 12 months

Colour Rubin red with vivid reflections

Scent fruity, ample and fine; winy and hot with good delicacy and persistency

Taste sharp but not aggressive attack, stong mineral structure, smoky, oak spice. Fine structure. Fruity final sensation with good persistency.

Alcohol 14%

Match pork or poultry with sweet and sour/fresh (and optional spicy) but also a savoury and smoky component. Grilled salmon and mature cheeses.

Serving temperature 18°C

Packaging: 6 bottles per carton. Dimensions 31cm x 26cm; 2x16,5 height. weight 7,8 Kg

Tenuta Cantagallo e Le Farnete di Dario Pierazzuoli & C. s.a.a.s.
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