

CANTAGALLO

Vintage 2016

Name of the Wine Millarium Vinsanto del Chianti Montalbano DOC Riserva

Production Zone Montalbano

Climate Temperate

Ground marly

Altitude 250 meter above see level

Growing spurred cordon

Grapes 80% Trebbiano and 20% Malvasia

Yield per hectare 30 quintals

Average age of vines more than 35 years

Withering on thread without assisted ventilation for 3 months

Vinification traditional in barrique. Potential sugar controlled in wood for 4 years

Refinement in bottle for 12 months

Colour amber with golden reflections

Scent intense with sensations of dried fruits and almond

Taste quite soft entry with good volume and body with a very long persistency. Notes of dried fruits, almond, mirabelle plums and orange peel.

Alcohol 15,5%

Match light delicate desserts with almond flavours, typical Tuscan biscuit, fruit tarts but also foie gras and blue cheeses.

Serving temperature 15°C
Packaging: 6 bottles per carton. Dimensions 31cm x 26cm; 2x16,5 height. weight 6 Kg

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