



IL COLOMBAIO
MONTERIGGIONI



CHIANTI CLASSICO

RISERVA

Denominazione di Origine Controllata e Garantita

GRAPE BLEND:

100% Sangiovese

IN THE VINEYARD:

The vines are trained with Guyot and spurred cordon in hilly terrain with significant slopes of medium texture, on a sandstone and/or alberese base rich in pebbles and stones, after careful management of the greenery and thinning of the bunches. The harvest is done manually in October.

YIELD GRAPES/Ha:

50760 kg grapes per hectare

HARVEST:

Mid-October, by hand, in crates

VINIFICATION:

Macerated cold and then fermented at a controlled temperature, with manual daily delestage and pumping-over.

AGEING:

50% barriques, 50% tonneaux

REFINEMENT IN THE BOTTLE:

8 months

TASTING NOTES:

Savoury, complex and varied taste with notes of red fruits, savoury, harmonious and warm, with fine and elegant tannins, fresh and persistent finish.

PAIRINGS:

To be paired with tasty dishes, even elaborate ones, red meats, sliced beef and small game, mixed grilled meats.