



IL COLOMBAIO
MONTERIGGIONI

GASPERO

CHIANTI CLASSICO

Indicazione di Origine Controllata e Garantita

GRAPE BLEND:

100% Sangiovese

IN THE VINEYARD:

Vines are Guyot and spurred-cordon trained on hilly land with soil of medium texture, over a sandstone and/or limestone base with plenty of rocks and pebbles, following painstaking pruning and thinning of the bunches of grapes. Harvested by hand in the month of October.

YIELD GRAPES/Ha:

5000/6000 kg grapes per hectare

HARVEST:

End of October, by hand, in crates

VINIFICATION:

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

AGEING:

50% in large barrels, 50% in tonneaux

REFINEMENT IN THE BOTTLE:

6 months

TASTING NOTES:

Intense notes of red fruit, spices, pepper and resin stand out in the bouquet. Highly persistent, with full body and important structure. Silky, soft tannins underlie the wine's elegance.

PAIRINGS:

Ideal paired with prestigious red meat dishes or Florentine steaks; excellent with wild game and aged cheeses.

