



SAN LEONINO

CASTELLINA IN CHIANTI

MONSENESE Chianti Classico RISERVA

Denominazione di Origine Controllata e Garantita

Grapes: Sangiovese 100%

The Sangiovese used comes from the Monseneze vineyard in San Leonino di Castellina in Chianti. It is a north to south facing vineyard at an altitude of around 400 metres on galestro, schist based soils.

Wine making techniques: It ferments in steel on the skins at a controlled temperature for around 18 days. It then ages for 24 months in 300 lt french barriques before lengthy bottle ageing.

Tasting characteristics: A great Riserva from the most historic Chianti area, the Classico zone. Its colour is characteristically dazzling dark red with garnet highlights on the rim.

Linear aromatics, in which fruity notes concentrate before erupting into mineral nuances.

Its freshness and tanginess keep it crisp, and its body is increased by fine but pronounced tannins.

It is long lasting and variegated in the mouth, starting with blackberries and blackcurrants before opening out into greater complexity of flavours, ranging from leather to liquorice. Serving temperatures are 15-16°C and it goes well with robust grilled and roast meat dishes and medium mature, not excessively fatty cheeses.

