

Badia a Coltibuono



Montebello

TOSCANA 2013

I.G.T.

From Organic Grapes

MONTEBELLO



Zone of production: Monti in Chianti (SI)

Location: Montebello

Altitude and orientation: 280-320m. s.l.m. Sud, S-W

Soil: Clay and limestone rock

Age of vineyard: 18-29 Years old

Training system: Guyot

Plant density per hectare: 5000-5500

Grape varieties: Mammolo, Ciliegiolo, Pugnitello, Colorino, Sanforte, Malvasia Nera, Canaiolo, Fogliatonda and Sangiovese

Vintage notes: The uncertain spring has led to a reduction of yields. The favorable temperatures in July and September favored a perfect maturation of the grapes. Lower yields but good quality. Montebello IGT Toscana is the result of a long research and experimental period in the recovery and growth of historical heirloom grape varieties from Chianti, many of which were rarely cultivated.

Harvest period: 16th September / 11st October

Harvest: Hand-picked grapes manually sorted at the winery

Vinification: Each varietal is harvested and fermented separately in 500 liter open top barrels with indigenous yeast and manual punchdowns. Aged in barrels at first then assembled for a final maturation in cask.

Ageing: 12-16 months in oak casks, 6 months minimum of bottle age before release

No. of bottles produced: 3,500

Alcoholic content (%): 15

Recommended serving temperature: 18°C

Pairings: Game and beef roasted, stewed or grilled; well aged cheeses; chocolate