FATTORIA
MONTELLORI

POGGIO ALLA LUNA

CHIANTI D.O.C.G.

Denomination: D.O.C.G. Chianti
Variety: 85% Sangiovese, 10% Merlot, 5% Canaiolo
Area of origin: Cerreto Guidi

In Tuscany it is said that, in hot summer nights, when full moon is skimming over vineyards, such fragrances and flavours are growing up, the ones that make Chianti wine unique all over the world.

Vinification: Fermentation with maceration carried out in steel tanks at a temperature of 25-28° for a period of 20 days.

Aging period: In steel tanks for a period of 6-8 months, to preserve the fruity taste and young wine flavours.

Tasting notes: Deep purple color. Red fruits aromas, violet and morello cherry.

Alcoholic contents: 13% by Vol.
Serving temperature: 16°C
Production per year: 130.000 btl

Pairing suggestions: serve with typical Tuscan food, Tuscan salami, red meat, fresh and medium seasoned cheeses.

Extremely elegant wine and is matching well with all classic Italian foods.