



CASTELVECCHIO DI MONTEPESCINI

Chianti Colli Senesi DOCG

Italy – Toscana



ABOUT FATTORIA MONTEPESCINI

Fattoria Montepescini is located in the area known as "Castelvechio" that dates back to the year 1,000, in the oldest part of the medieval village of Montepescini. The area has been home to agriculture for centuries. The grandfather, Armidio, came to Montepescini in 1950 as a sharecropper. In 1956 he bought the land and became a farmer. He used the produced wine for himself and sold it in bulk to the neighbors. Massimiliano Governi - the third generation - joined the estate in 2000 and started bottling and marketing the wine.

ABOUT THE WINE

This Chianti is produced from grapes planted on a southern sun exposure at 350 meters of altitude (1,150 feet).

It is deep ruby red in color, offering an intense vinous bouquet with beguiling blackberry and violet notes. Round and robust on the palate with hints of wild berries, dark cherry and spice. This Chianti has an excellent acidity and a long and satisfying finish.

Appellation	Chianti Colli Senesi DOCG
Varietal(s)	90% Sangiovese and 10% Canaiolo
Vinification	Harvest by hand. Vinification: 13 to 15 days of skin contact maceration. Aging: 8 months in French oak barrels and an additional 3 months in bottle
Vine age	20 years (Sangiovese) and 5 years (Canaiolo)
Agricultural Practices	Sustainable
Size	12/750ml
UPC	7 84585 02451 3