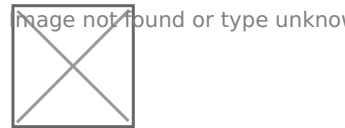


# Cantina del Farnio Chianti Montalbano Riserva

## Societa Agricola Betti

### Italy - Toscana - Chianti Montalbano DOCG

Brilliant ruby red with plain ruby shades, fairly clear. Blackberry and violet notes emerge on the nose with spiced and vegetal tones, leading to a leathery and pencil lead finish. Elegant, pleasant, pure and intense aromas but vigorous and round. Slightly tannic and fresh, balanced and full-bodied.



## Specifications

<b>Appellation</b>	Chianti Montalbano DOCG
<b>Wine Type</b>	Red
<b>Varietals</b>	90% Sangiovese, 5% Canaiolo and 5% Colorino
<b>Age of Vines</b>	Average 20 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Clay
<b>Vinification</b>	Manual harvest, then sorting table, destemming. > Fermentation in concrete and steel vats at controlled temperature. Maturation in 25 hl oak casks for 12 months, then, again, in steel vats. Malolactic fermentation and light filtration. The process is completed in bottles for other 3 months.
<b>Production</b>	1,000 (9-liter cases)
<b>Pairings</b>	Wild boar in sauce, grilled meat, casseroles, game and mature pecorino cheese.

## Codes, Weights and Measures

<b>UPC</b>	7 84585 03068 2
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03068 9
<b>Case Weight</b>	33
<b>Cases/Pallet</b>	50
<b>Layers/Pallet</b>	10
<b>ABV</b>	14.50%
<b>SRP</b>	\$ 24.95 USD 750mL Bottle