

Villa Monti Chianti Organic
Tenuta Coeli Aula
Italy - Toscana - Chianti DOCG

Grapes for Villa Monti Chianti come from Le Tire, Paradiso La Fonte parcels. These parcels receive good sun exposure, giving the wine plenty of roundness and juiciness.

Ruby red color, with delicious fruity and floral aromas, with a pleasant structure and tannic density, leading to a balanced and persistent finish.

Specifications

Appellation	Chianti DOCG
Wine Type	Red
Varietals	90% Sangiovese, 5% Canaiolo and 5% Colorino
Age of Vines	Average 15 years
Agricultural Practices	Organic
Certifications	Q Certificazione Biologica
Soil type	Mineral and Calcareous deep soil
Vinification	Alcoholic fermentation in cement tanks at a controlled temperature for about 10 days with subsequent maceration of the skins for an additional 15-20 days, using the Remontage (pumping over) and Delestage (a fermentation and maceration) techniques. After malolactic fermentation, the wine is aged for 7 months and stored in cement tanks until it's bottled.
Production	2,500 (9-liter cases)
Pairings	Red meat, Game, Cheese.



Codes, Weights and Measures

UPC	7 84585 02706 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02706 1
Case Weight	33
Cases/Pallet	50
Layers/Pallet	10
ABV	14.50%

SRP	\$ 17.99 USD 750mL Bottle
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Reviews and News

2019 Villa Monti Chianti Superiore Organic - 93 PTS - TP