

PORTOVINO

MIGLIARINA MONTOZZI CHIANTI SUPERIORE 2018

REGION: Toscana.

GROWING AREA: Colli Aretini.

FARMING: Certified organic.

VINEYARD: Vigna Bellavista, 8 Ha.

ALTITUDE: 270 m / 886 ft.

SOILS: 60% sand 33% lime, 7% clay.

VARIETIES: 100% Sangiovese, clones R10 and F24.

VINE AGE: 20 years old.

VINE TRAINING: Cordon trained.

HARVEST DATE: September 10th.

YEASTS: Native.

FERMENTATION & ÉLEVAGE: 12 days, at 24°C, in cement vats. Élevage for at least 1 year in cement.

MALOLACTIC FERMENTATION: Spontaneous in mid October.

SULPHUR: 40 mg/L added.

ALCOHOL: 13%.

ANNUAL PRODUCTION: 3500 cases.

