



## CHIANTI CLASSICO RISERVA MONTEBUONI

Toscana, Italy

Castello di Ama

[www.castellodiama.com](http://www.castellodiama.com)

### Method & Production

The Montebuoni vineyard (14.5 hectares) was re-planted by Castello di Ama in 1997. The grapes are hand-harvest late August/early September. The Sangiovese and Merlot are vinified separately using native yeasts, in steel tanks at controlled temperature between 28° and 30°C. With manual pumping overts to enhance the Sangiovese varietal character. The blending of the grape varieties takes place after malolactic fermentation. The wine has been refined in second-passage oak barriques of thin grain for approximately 12 months and finally bottled in spring .

### Tasting Notes

Fruit forward, notes of blackberry, raspberry, blueberries and currents. Elegant, well-balanced and a long lasting finish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
CO0218	Chianti Classico Riserva Montebuoni	Sangiovese: 95% Merlot: 5%	2018	13.5%	Cork	6X0.75lt	No	No	No	No