



MONTEVERTINE



PIAN DEL CIAMPOLO

Made from Sangiovese, Canaiolo and Colorino grapes, it is aged in Slavonian oak barrels for about 12 months.

It is our basic wine for all occasions. It is made from Sangiovese, Canaiolo and Colorino grapes grown in all our vineyards and aged in Slavonian oak barrels for one year.

GRAPE VARIETIES

Sangiovese 90% - Canaiolo 5% - Colorino 5%

WINE/HA YIELD

hl 45

ALCOHOLIC FERMENTATION

in concrete vats for about 25 days

MALOLACTIC FERMENTATION

in concrete vats

AGEING

12 months in Slavonian oak barrels, 3 months in bottle

SERVING TEMPERATURE

17-18°

MAKES AN IDEAL MATCH FOR

old cuts, pasta dishes, barbecued meat