



MONTEVERTINE



PERGOLE TORTE

Made from carefully selected Sangiovese grapes, it is aged for about 12 months in Slavonian oak barrels and for about 12 months in Allier barriques.

The first vintage released was the 1977. It was the first 100% Sangiovese wine to be produced in the Radda in Chianti area. The grapes come from our oldest vineyards, planted between 1968 and 1999. It is aged for one year in Allier barriques and one year in Slavonian oak barrels.

GRAPE VARIETIES

Sangiovese 100%

WINE/HA YIELD

hl 40

ALCOHOLIC FERMENTATION

in concrete vats for about 25 days

MALOLACTIC FERMENTATION

in concrete vats

AGEING

12 months in Slavonian oak barrels, 12 months in barriques and about 3 months in bottle

SERVING TEMPERATURE

17-18°

MAKES AN IDEAL MATCH FOR

white and red roast meat, poultry, game, cheese