



MONTEVERTINE



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A blend of Sangiovese, Canaiolo and Colorino grapes, it is aged for about 24 months in Slavonian oak barrels.

It is our first-born wine, produced from 1971 to 1981 as Chianti Classico Montevervine and from 1982, when we left the Chianti Classico Consortium, simply as Montevervine. A blend of carefully selected Sangiovese, Canaiolo and Colorino grapes, it is aged for two years in Slavonian and Allier oak barrels..

GRAPE VARIETIES

Sangiovese 90% - Canaiolo 5% - Colorino 5%

WINE/HA YIELD

hl 45

ALCOHOLIC FERMENTATION

in concrete vats for about 21 days

MALOLACTIC FERMENTATION

in concrete vats

AGEING

24 months in Slavonian oak barrels, 3 months in bottle

SERVING TEMPERATURE

17-18°

MAKES AN IDEAL MATCH FOR

cold cuts, barbecued meat, pasta dishes, stews, stewed fish

AGRICOLA MONTEVERTINE S.S. di Sergio e Martino Manetti & C.

Loc. Montevervine - 53017 Radda in Chianti (Si) - Italia

Tel. +39.0577.73.80.09 - Fax. +39.0577.73.82.65 - info@montevervine.it - www.montevervine.it