

James
Suckling
90 PTS
2015



TASTING NOTES

This is what a Tuesday night wine should taste like. Don't take it too seriously, but expect to be impressed given how inexpensive the wine is. Mostly Sangiovese, and not just for pasta night!

Castello Montauto Chianti

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Tuscany	85% Sangiovese
APPELLATION	10% Colorino
DOCG Chianti	5% Canaiolo

WINERY

In 1988, Castello Montauto was acquired by the Famiglia Cecchi group. The estate, along with the Castello Montauto village, stretches across a picturesque ridge just a few kilometers from San Gimignano. Located within the Vernaccia di San Gimignano appellation, this area was the first registered designation of origin (DOC) in Italy, obtained in 1966. The usual Cecchi Family attention to environmental sustainability and their mission to get the best out of the available land led the winery to plant the estates 82 hectares of land with about 48 hectares of vines. The rest of the land is covered by olive trees and woods. The original and primary wine produced by Castello Montauto is their Vernaccia di San Gimignano though, in 2013, they added a Chianti to their production.

CULTIVATION

Clay based soil. Spurred cordon and guyot training. The vineyards are located 280m above sea level and yield 7 tons per hectare with a vine density of 5000 per hectare.

VINIFICATION

Vinification is traditional in temperature-controlled vessels on the skins. Fermentation occurs at 25°C and lasts for 15 days.

AGING

Minimum 3 months in bottle.