

Wine
Spectator
90 PTS
2017

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TASTING NOTES

Vernaccia is one of the sleepy white wines from Italy. The region was once an ocean floor so you still find sea shells in the vineyards from a million years ago. The wines are aged in stainless steel, so bright, clean, fresh and balanced.

Castello Montauto

Vernaccia di San Gimignano

| | |
|---------------------------------|----------------------------|
| COUNTRY | ABV |
| Italy | 13% |
| REGION | VARIETALS |
| Tuscany | 90% Vernaccia 10% Other |
| APPELLATION | |
| DOCG Vernaccia di San Gimignano | |

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

Pliocene soil with clay, 280m above sea level, yield of 6 tonnes per hectare and a density of 5000 plants per hectare, spurred cordon and guyot training.

VINIFICATION

Vinification begins with temperature controlled pre-fermentation maceration. Fermentation occurs off-skins at 15°C and lasts for 15 days in stainless steel containers.

AGING

Fining in bottle starts in March after the harvest and the wine is aged for a minimum of 3 months.