

# Montefili

## COUNTRY

Italy

## REGION

Chianti Classico

## APPELLATION

Chianti Classico DOCG



## Chianti Classico 2021

### VARIETALS

100% Sangiovese

### VINEYARD PHILOSOPHY

Sustainability, biodiversity, and minimal environmental impact.

VINEYARD SIZE	ALTITUDE	TERRAIN	SOIL TYPE
4.9 hectares	480 meters	Hilly	Pietraforte and Galestro
DENSITY	CULTIVATION	VINE AGE	
4,000 - 4,500 vines per hectare	High cordon, 1.5 m above the ground	Planted in 2002 (Lago), 1998 (Canalone)	

### CLIMATE

Perched at one of the highest points in Chianti Classico, Montefili benefits from a unique microclimate that contributes to fresh, intensely structured, yet quietly refined wines. The challenging 2021 season, marked by heat and dryness, produced a vibrant, fruit-driven Sangiovese with exceptional drinkability.

### HARVEST PERIOD

Hand-harvested during the last week of September.

### VINIFICATION

Spontaneous fermentation with indigenous yeasts and maceration in stainless steel.

### AGING

15 months in 30 hl oak barrels, followed by 8 months in bottle.

### LONGEVITY

10+ years

### # OF BOTTLES PRODUCED

16,000 (750 ml), 100 (1.5 L)

### ANALYTICAL DATA

ABV	TOTAL ACIDITY	RESIDUAL SUGAR
14% Alc./Vol.	6.25 g/l	<1 g/l

### TASTING & PAIRINGS

Appearance: Ruby red.

Nose: Intense bouquet of cherry, redcurrant and orange peel.

Palate: This medium-bodied wine boasts layered notes of ripe cherry and cranberry, followed by clove and spice, with fine-grained tannins and bright acidity.

Pairings: Grilled red meats, fresh tomato-based pastas, or mature cheeses.

Serving Temperature: 60-64°F

Vinous  
94PTS



### AVAILABLE FORMATS

750 ml



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