

Montefili

COUNTRY

Italy

REGION

Chianti Classico

APPELLATION

Toscana IGT



Vigna Vecchia 2019

VARIETALS

100% Sangiovese

VINEYARD PHILOSOPHY

Sustainable

VINEYARD NAME

Vecchia

VINEYARD SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
0.5 hectares	North-South	500 meters	Hilly	Alberese-Galestro

YIELD	DENSITY	CULTIVATION	VINE AGE
4,800	4,200	Cordon	44 Years

CLIMATE

The estate's altitude ensures cool, windy, low-humidity conditions and marked diurnal shifts. Vintage 2019 saw balanced rainfall, a mild summer, and optimal September temperature swings for perfect ripening.

HARVEST PERIOD

Hand-picked between the end of September and the beginning of October.

VINIFICATION

Spontaneous fermentation with indigenous yeasts in steel. Malolactic fermentation in steel, as well.

AGING

26 months in two 10hL botti, then at least 12 months in bottle.

OF BOTTLES PRODUCED

2,480 bottles

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RESIDUAL SUGAR
14.0% Alc./Vol.	6.10 g/l, pH 3.38	32.4 g/l	0.0 g/L

TASTING & PAIRINGS

Appearance: Ruby red.

Nose: Rose, cherry, redcurrant lifted by white pepper, juniper, earth.

Palate: Intense, powerful, and ethereal, with a lingering finish.

Pairings: Ideal with grilled and roasted meats, rich pasta dishes and aged cheese.

Serving Temperature: 64°F



Antonio Galloni
93PTS

Wine Spectator
92PTS

James Suckling
91PTS

AVAILABLE FORMATS

750 ml



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