



Casa Vinicola
Rubatterno



Chianti

Montalbano Riserva
DOCG

Wine dedicated to the finest palates, to the most discerning tasters, to who doesn't want only some wine but also wants that one tells her/him a story. This wine is an excellent narrator of almost lost myths and legends. You can listen it in front of the fireplace or sip in company calmly and without hurry because it is a wine not only to listen but with which you can converse. A wine that will be able to keep you company for a long time, in fact its structure and its acidity give to it an unexpected longevity.

Blend of grapes: 95% Sangiovese and 5% Canaiolo nero

Denomination: D.O.C.G.

Year: 2011

Wine alcohol content: 13 % by vol.

Organoleptic notes: with an intense ruby red color it gives to the nose notes of ripe red grapes fruit, especially of blackberry with feeble scents of sweet violet on a subtle vegetal background of undergrowth. On the taste palate it is soft, round and well-balanced; structured-bodied with a good acidity.

Pairing: excellent partner of all red meat courses; it enhances itself and makes only ones the most elaborate courses like stews and braised meats always leaving your mouth clean and with a pleasant finish.

WINEMAKING AND REFINING

Grape harvest: manually, with grape selection, between late September and early October

Yield/ha: 70 q/grapes

Annual Production: 1.400 bottles

Fermentation: 20 days in stainless steel tanks at a controlled temperature of 25° C

Malolactic fermentation: natural in the period from November to December

Ageing: 24 months in barrels

Refining: in bottle



2 Stars at the "Wine Fair Exhibition"
2016 of London