



SONNINO CHIANTI MONTEPERTOLI DOCG 2007 CASTELLO SONNINO

production area: Montespertoli, Florence, Tuscany

altitude: 257 m o.s.l.

vineyard orientation: south-west

soil location: sloped

varietal: 85% Sangiovese, 10% Canaiolo, 5% Trebbiano and Malvasia

soil composition: limestone and clay

harvest: beginning of September

vinification: in stainless steel tanks for 15 days

cellaring: concrete vats for 8 months

refinement: in bottle for six months

alcohol content: 12,5%

serving temperature: serve at 18 C.

culinary suggestions: red meats, game, seasoned cheeses, orange duck

WINE CHARACTERISTICS

colour: brilliant red ruby

bouquet: a very pronounced bouquet with scents of red fruit with notes of strawberry and black cherry

palate: this Chianti is intense with a wide array of complex aromas on the nose, fresh and fruity. On the palate, the wine is savory, dry, with a good body and a pleasant freshness. It is a perfect match with pastas, white meats, fresh cheeses

Case format: 6 bottles

Licencee price per bottle \$ 23.50/ Case \$ 141

Final retail per bottle \$ 25.00/ Case \$ 150