

Tenuta di Morzano

Riserva del Decennale

Chianti Montespertoli Riserva 2007

Denominazione di Origine Controllata e Garantita

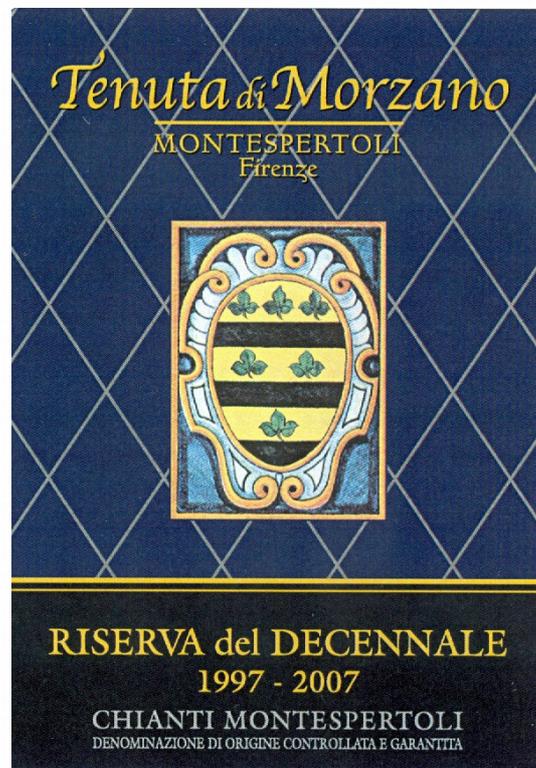
GRAPE AND VINEYARD

Montespertoli was recognized as the sub-zone of Chianti in 1997. This particular selection celebrates 10 years from the first production of our Chianti Montespertoli Riserva.

THE WINE

Intense ruby red, the nose is elegant and enveloping, with notes of ripe red fruits and black pepper. On the palate it is smooth and full-bodied, with silky tannins and a long fruity persistence.

OENOLOGIST: Dott. Riccardo Cotarella



TECHICAL DATA:

Grapes: Sangiovese 100%

Production area: Montespertoli

Vineyard extension: 0,5 hectares

Altitude of vineyards: 300 mt slm

Soil type: Clay schist

Growing system: Spurred cordon

Density per hectare: 7.000 stumps

Annual production: only vintage 2007

First year of production: 2007

Vintage available on the market: 2007

Harvest: October

Vinification: Maceration on the skins for 30 days and subsequent fermentation in vitrified cement tank

Aging: 24 months in french oak barriques I passage

Aging in bottle: 24 months

Alcohol: 14 %

Total acidity: 4.9 g/l

Dry extract: 29.7 g/l

Serving temperature: 18° C