

# FATTORIA CASTELLINA



## CHIANTI MONTALBANO DOCG



Plantation Density: 5000 vines ha

Plants age: 20 years

Average Yield: 1 kg per vine

### VINIFICATION:

Blend: 100% Sangiovese. Destemming, spontaneous fermentation with about 15 DAYS maceration. Refinement for 12 months in tonneaux. Bottling without filtration or stabilization. Additional refinement in bottle for 6 months.

### ORGANOLEPTIC PROFILE:

typical red ruby color, with soft hues of deep red color. The bouquet is light and delicate throughout the nose, fruity notes of marasca cherry and prune, enriched by a strong winy spirit. Full body, balanced, with a tasteful sip that moves in perfect harmony with the fruity sensation already perceived by sense of smell.

### PAIRINGS:

this wine perfectly pairs with traditional Tuscan dishes, cold cuts and cheeses not too much seasoned, grilled meat and tasteful pasta dishes.

Azienda Agricola Biodinamica FATTORIA CASTELLINA

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[www.fattoriacastellina.com](http://www.fattoriacastellina.com)