



FATTORIA DI SAMMONTANA

CHIANTI DOCG

The most typical and traditional wine of the estate. This is a classic young Chianti: fresh and lively, light to medium bodied. Organic and biodynamic viticulture.

Grape variety: Sangiovese 85%, Canaiolo 10%, Colorino 5%.

Extension of the vineyard: 10 ha.

Vine training system: Guyot and "cordone speronato".

Average density per hectare: 4000.

Average age of vines: 15/35 years

Harvest: 100% manual.

Vinification: Maceration and slow spontaneous fermentation on its own yeasts in glazed cement tanks with frequent pump overs and punch downs. Aged in steel and concrete vats, the wine is bottled without filtration.

Average annual production: 20,000 bottles.

Packaging: 0,75L Bordolese bottle / 1,50L Magnum Bordolese / Traditional straw-wrapped "fiasco" ranging from 1,00L to 1,50L.



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SAMMONTANA

1867



Organismo di Controllo
Autorizzato dal MIPAAF: IT BIO 005
AGRICOLTURA ITALIA
Operatore Controllato n° V174