

CANTINA DI MONTALCINO

Tuscan

Cantina di Montalcino is a small 250-member cooperative comprised of small farms throughout the Tuscan hillside from Montalcino to Florence. Cantina di Montalcino operates two wineries in this region, each with their own aging cellars. In Montalcino, for the production of Brunello and Rosso, and in the town of Vinci, near Florence, for the production of Chianti and new-age style Sangiovese blends. The wines are vinified and blended thru modern methods, producing young style wines lush with rich cherry and berry like fruit.



Chianti • Docg

Grapes: 100% Sangiovese
Alcohol: 12%

Vinification: Maceration of the grape skins takes place during fermentation for about 8 days. Temperature control encourages good color & tannins while maintaining the rich fruit aromas characteristic of the grapes. The wine remains in temperature controlled tanks for 4 months.

Tasting Note: Clear ruby-red in color. Perfumes of cherries and red fruit mingle with spicy peppery notes. Lively and fresh in the mouth, this wine has good intensity, an attractive structure and a fine long finish.



Chianti Riserva • Docg

Grapes: 100% Sangiovese
Alcohol: 12.5%

Vinification: Maceration of the grape skins takes place for 12-14 days. Fermentation takes place at a controlled temperature. The wine is then left to complete its malolactic fermentation. The wine is refined by placing it in Slavonian oak casks for 12 months and then in bottles for four months.

Tasting Note: Ruby-red color, with rich chromatic nuances and a distinctly fruity bouquet where the cherry tone is mitigated by a hint of vanilla and cinnamon. The flavor reflects the spicy undertone of the aroma and is balanced by a fine tannic note.



Brunello • Docg

Grapes: 100% Sangiovese
Alcohol: 13%

Vinification: Maceration of the skins takes place during fermentation and lasts approximately 15-20 days. Temperature control during fermentation encourages good color and supple tannins. The wine remains in Slavonian oak casks for at least three years before bottling.

Tasting Note: Clear, purple red in color. Intense aromas of blackberries, blackcurrants and cherries intrigue the senses. In the mouth the wine is full-bodied, with tremendous depth and richness, attractive fruit and well balanced acidity.



Sangiovese • IGT

Grapes: 100% Sangiovese
Alcohol: 12%

Vinification: Maceration of the grape skins takes place during fermentation and lasts approximately 8-10 days at a controlled temperature. Frequent, gentle pumping over during fermentation helps in the extraction of good color and supple tannins, leaving an intense persistent fruit.

Tasting Note: Clear, purple-red color, with good depth. On the nose, initial intensity gives way to a spicy perfume of cherries and flowers, especially violets. On the palate, the wine is easy drinking, ripe and well-balanced.



Chianti Classico • Docg

Grapes: 100% Sangiovese
Alcohol: 12.5%

Vinification: Grapes are selected by hand. Maceration of the grape skins takes place for 10-12 days at a controlled temperature. The part of the wine spends time in new oak casks made of Allier and Cher.

Tasting Note: Clear purple-red in color. On the nose the wine is spicy with perfumes of cherries and flowers, especially violets. On the palate the wine is ripe and well balanced.



Rosso • IGT

Grapes: 100% Sangiovese
Alcohol: 12.5%

Vinification: Maceration of the grape skins takes place during fermentation and lasts approximately 10 days. Temperature control during fermentation encourages good color and supple tannins. The wine remains in Slavonian oak casks for 6 months to a year.

Tasting Note: Light ruby-red in color; the bouquet is persistent, intense with fine condensed qualities. Fruit aromas of cherries and assorted berries. It's structure is full-bodied, intense with a long finish. Well-balance of acidity, tannins and alcohol leave a long finishing touch.



Poggio del Sasso • IGT

Grapes: 100% Sangiovese
Alcohol: 12.5%

Vinification: Maceration of the grape skins takes place during fermentation and lasts approximately 15-20 days. Temperature control during fermentation encourages good color and supple tannins. The wine remains in Slavonian oak casks for 10 months.

Tasting Note: Clear, ruby-red color, with depth and 'legs' indicating good structure. Cherries and plums predominate, followed by spicy vanilla and clove aromas. Lively and fresh in the mouth, with soft, rounded tannins. Good intensity and fine, long length.



Villa di Corsano • IGT

Grapes: Sangiovese & Merlot
Alcohol: 12.5%

Vinification: Maceration of the grape skins takes place during fermentation and lasts approximately 15-20 days. Temperature control during fermentation encourages good color and supple tannins. The wine remains in Slavonian oak casks for 10 months.

Tasting Note: Clear, ruby-red color. Cherries and plums predominate, followed by spicy vanilla and clove aromas. Lively and fresh in the mouth, with soft, rounded tannins. Good intensity, attractive structure and fine, long length.