

## Montesodi 1998



Formati  
0,75 l, 1,5 l e 3 l

# Montesodi 1998

Chianti Rufina DOCG

A cru selection with its initial vintage in 1974, Montesodi is made only in exceptional growing years. It is produced from Sangiovese grown in the Montesodi vineyard, which, at 400 metres' elevation, has always been regarded as the finest on the Tenuta for growing Sangiovese. It yields a rich, intense wine of remarkable aromas.



## Climatic trend

The heat of the summer months provoked a precocious maturation of the berries, thus the wines will be characterized by superior softness and low acidity. Even the Sangiovese which is a variety known to be "rough", will be in '98, softer with velvety tannins.

## Technical notes

**Origin:** Castello di Nipozzano, Pèlago

**Altimetry:** 400 m (1312 feet)

**Surface:** 20 hectares in the Montesodi vineyard (49 Acres)

**Exposure:** Southwest

**Soil typology:** Dry and stony, with clay, limestone, well drained, poor in organic matter

**Plant density:** Part 3,000 vines/hectare and part 5,850 vines/hectare

**Breeding:** Guyot

**Vineyard age:** 16 years

**Wine Variety:** Sangiovese

**Maceration Time:** 30 days

**Malolactic Fermentation:** Immediately following the alcoholic fermentation

**Ageing containers:** Barriques of French oak (1/3 new)

**Ageing time:** At least 12 months

## Tasting notes

**Wine pairing:** Roast or grilled lamb, game birds (pheasant), pan-fried beef.

## Awards

AIS Duemilavini: 5 grappoli