

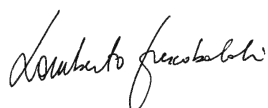
Montesodi 1998



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