

## Montesodi 1999



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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 grapes are extremely fruit-forward with evolved tannins and low acids; in general the wines have great structure and should be very long-lived. Weather throughout the growing season was normal, with lots of sunshine in July and only sparse rains in August. An Indian summer in September and October, gave the grapes a perfect environment to bask in the sun and mature.

## 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 (2/3 new)

**Ageing time:** 18 months

## Tasting notes

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