

Montesodi 2007



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Chianti Rufina Riserva 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

2007 experienced a mild spring and autumn, with only scattered rainfall and no significant heat. July saw high temperatures, although they went down somewhat in the second half of the month; August experienced abundant rainfall. Ripening was slow and gradual, in excellent weather, with warm, sunny days and cool nights.

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 done after the alcoholic fermentation

Ageing containers: barriques of one year of split oak

Ageing time: 18 months in barriques and 6 months in bottles

Tasting notes

Montesodi appears a dense but luminous ruby. Density too is notable on the nose, with concentrated essences of wild blackberry, blueberry, India ink, and roasted espresso, lifted by notes of pungent balsam and eucalyptus. Smooth, supple tannins are already well-integrated, and add to the warm, velvet mouthfeel. A judicious alcohol and crisp acidity are in mutual balance. Pleasant hints of vanilla and espresso coffee enrich a clean-edged, lean finish.

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

Awards

International Wine Cellar - Stephen Tanzer: 91 Points

Wine Spectator: 92 points