

Cantina del Farnio Chianti Montalbano Riserva

Societa Agricola Betti

Italy - Toscana - Chianti Montalbano DOCG

Brilliant ruby red with plain ruby shades, fairly clear. Blackberry and violet notes emerge on the nose with spiced and vegetal tones, leading to a leathery and pencil lead finish. Elegant, pleasant, pure and intense aromas but vigorous and round. Slightly tannic and fresh, balanced and full-bodied.

Special Cru of the winery and is only produced in good vintages.

Specifications

Appellation	Chianti Montalbano DOCG
Wine Type	Red
Varietals	90% Sangiovese, 5% Canaiolo and 5% Colorino
Age of Vines	Average 20 years
Agricultural Practices	Sustainable
Soil type	Clay
Vinification	Manual harvest, then sorting table, destemming. > Fermentation in concrete and steel vats at controlled temperature. Maturation in 25 hl oak casks for 12 months, then, again, in steel vats. Malolactic fermentation and light filtration. The process is completed in bottles for another 3 months.
Production	1,000 (9-liter cases)
Pairings	Wild boar in sauce, grilled meat, casseroles, game and mature pecorino cheese.



Codes, Weights and Measures

UPC	7 84585 03068 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03068 9
Case Weight	33
Cases/Pallet	50
Layers/Pallet	10
SRP	\$ 32.50 USD 750mL Bottle