



Villa Monti Chianti Superiore

Tenuta Coeli Aula

Italy - Toscana - Chianti Superiore DOCG



ABOUT THE WINERY

As early as the 9th century, there are testimonies regarding the parish church of Santa Maria a Coeli Aula, around which the Cadolingi Counts and the Badia Fiorentina owned possessions. Agriculture was vital for the families who lived in the area, and thus, over the years, wine and olive production have developed.

Tenuta Coeli Auli was developed within the parish grounds. Giuseppe Barni purchased the Monti farm in 1949, building the wine business by planting vines, emphasizing vineyard care and increasing production. Today the estate is run by the family's fourth generation, who maintains the same goals as their ancestors – care for the vineyards in full respect of nature. They began converting all of their production to organic farming in 2015, and today they are a fully organic winery.

Tenuta Coeli Auli has 103 acres (42 hectares) of vines & an annual production of 9,500 cases.

ABOUT THE WINE

Grapes for Villa Monti Chianti Superiore come from Le Tire, Paradiso La Fonte parcels. These parcels receive good sun exposure, giving the wine plenty of roundness and juiciness.

Ruby red color, with delicious fruity and floral aromas, with a pleasant structure and tannic density, leading to a balanced and persistent finish.

Appellation	Chianti Superiore DOCG
Varietal(s)	90% Sangiovese, 5% Canaiolo and 5% Colorino
Soil type	Mineral and Calcareous deep soil
Winemaking	Alcoholic fermentation in cement tanks at a controlled temperature for about 10 days with subsequent maceration of the skins for an additional 15-20 days, using the Remontage (pumping over) and Delestage (rack-and-return) techniques. After malolactic fermentation, the wine is aged for 7 months and stored in cement tanks until bottling.
Farming	Organic (QC Certificazione Biologica)
Size	12/750ml
UPC	7 84585 02706 4

