

Villa Monti Chianti Organic

Tenuta Coeli Aula

Italy - Toscana - Chianti DOCG

Grapes for Villa Monti Chianti 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.

| Specifications | |
|------------------------|---|
| Appellation | Chianti DOCG |
| Wine Type | Red |
| Varietals | 90% Sangiovese, 5% Canaiolo and 5% Colorino |
| Age of Vines | Average 15 years |
| Agricultural Practices | Organic |
| Certifications | Q Certificazione Biologica |
| Soil type | Mineral and Calcareous deep soil |
| Vinification | 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 (a fermentation and maceration) techniques. After malolactic fermentation, the wine is aged for 7 months and stored in cement tanks until it's bottled. |
| Production | 2,500 (9-liter cases) |
| Pairings | Red meat, Game, Cheese. |



| Codes, Weights and Measures | |
|-----------------------------|------------------------------|
| UPC | 7 84585 02706 4 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02706 1 |
| Case Weight | 33 |
| Cases/Pallet | 50 |
| Layers/Pallet | 10 |
| SRP | \$ 17.99 USD 750mL Bottle |

| Reviews and News |
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| 2019 Villa Monti Chianti Superiore Organic - 93 PTS - TP |