

CASTELLO DI MODANELLA



“TORRI ANTICHE”

Denomination :

Chianti DOCG

Grape varieties :

85% Sangiovese, 10% Canaiolo and 5% Merlot

Growing area :

In the vineyards “Montino” and “Osteria” at 300-320 mt. above sea level on the town of Rapolano Terme (SI)

Training system :

Unilateral cordon spur pruned

Vineyard age : New plantings ,1999, “Montino” and “Osteria” 1976.

Soil profile: Rocks, sand and clay

Number of vines : 2.600/hectare in the old vineyard and 6.000/hectare in the new ones

Harvest : From the end of September to the middle of October

Vinification: Crushing with destemming. Fermentation in vats for about 10 – 15 days. About 12-16 months in cement vats. Refinement in bottle for about 6 months

Sensory profile : Dark cardinal red. Fresh, fruity with nice herbal overtones. Good concentration and structure, good balance. Very well with typical traditional Tuscan courses with meat.

Alcohol content : From 13% to 13,5% vol.

Serving temperature :18°C

