

MARTOCCIA

CHIANTI D.O.C.G.

Production area : Montalcino

Grapes: 80% Sangiovese, 10% Canaiolo , 10% Mammolo

Soil : Medium mixture with remarkable skeleton presence.

Altitude : 250 m above sea level

Harvest period : Half September

Production techniques:

Fermentation in 100 hl stainless steel tanks; approx. 15 days of maceration at a controlled temperature of 30°C.

Bottle aging : Up to 3 months.

Tasting notes : Clean ruby red . Intense aroma, with the typical subtle scent of violet and aromas of red berries. Flavour is vibrant and fresh, with pleasant fruity after taste.

Food pairing:

Ideal as aperitif, with cold cuts, pasta with tomatoes and meat sauces, white meat and fresh cheese, salads and grilled vegetables.



Azienda Agricola
MARTOCCIA
di Brunelli Luca