

# Zigzagando

## Montellori

### "Dicatum" Tuscany Red IGT

**GRAPE VARIETIES:** Sangiovese 100%.

**VINEYARDS:** Township of Cerreto Guidi, podere il Moro and Montauto.  
Clay soil, 80 m. a.s.l.

**PLANTING:** 5000 vines/ha. Training system: Cordon

**HARVEST :** Hand picked.

**VINIFICATION :** Fermented in stainless steel at controlled temperature (28°); maceration on the skins lasted for about 25 days.  
Malolactic fermentation took place in stainless steel tanks.

The wine was matured in French one-year and two-year tonneaux and barrique, for about 12 months.

**TASTING NOTES:** A deep, dark, brooding potion, Montellori Dicatum is ample testimony to the fact that appearances are more often than not deceiving. This Tuscan treasure reminds us more of a great young Pomerol, with its heavenly scent and layer upon layer of fleshy fruit, than a Chianti or even a "Super Tuscan" red. Although elegant, the Dicatum is not austere and exhibits none of the typical leanness of Chianti.

An aroma of violets, dark cherry and blackberry fruit, cedar, coffee, and a touch of wood smoke that recalls the good earth and the splendid country from whence it comes are just a few of the treats in store for the intrepid taster of Dicatum.

Enjoy this sensuous wine and its long lingering finish at cool room temperature (64°-66° F). Extended breathing is not necessary but will further enhance your enjoyment of the wine, if you have enough patience to resist its voluptuous charms from the moment the cork exits the bottle.

**ANALYTICAL DATA :** Alcohol: 13,5% vol. Residual sugars: 1 g/l Total acidity: 5,33 g/l

