

## Zigzagando

### Fattoria Montellori

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### Montellori Chianti D.O.C.G.

**Grape varieties :** Sangiovese

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

**HARVEST:** By hand.

**VINIFICATION:** Soft pressing; 85% of the must ferments in controlled-temperature stainless steel tanks (at 18°).

The grapes were stemmed and pressed, and fermented in small cement tanks (45/50 hl); maceration lasted for about 8 days.  
Malolactic fermentation took place in stainless steel tanks.

**Aging:** The wine was matured in steel vats.

**Alcohol:** 13% vol.

**Taste:**

Medium ruby color. Fragrant nose of bright red cherry, almond oil and pine forest. On the palate it is medium bodied and delicate with soft tannins. It doesn't hit you over the head but there is plenty of nuance for an everyday Chianti at this pricepoint.

Cherry aromas and flavors may evolve into leather and tobacco with age. It has fresh fruity flavours of strawberry and a little spiciness.



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Tuscany, Italy

