



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Chianti Colli Senesi DOCG

From 6 hectares in Montaperti, located 1,082 feet (330 meters) above sea level with northeastern exposure and clay and sandy soil with river stones from the Pliocene era. Offers a fruity nose – an explosion of aromas – with good structure, tannins, and freshness. Easy to drink and pair.

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**Wine exported to:** USA

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## Most recent awards

**WINE SPECTATOR:** 89


**VINOUS:** 89

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# Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	15 days
Type of yeast:	Spontaneous
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Concrete
Aging before bottling:	6 months
Closure:	Natural Cork



Organic:	Yes
Vineyard name:	Montaperti
Soil composition:	Medium-consistency clay
Vine training:	Guyot/Spurred cordon
Altitude:	230 meters (755 feet) above sea level
 Vine density:	3,700-6,600 plants per hectare
Yield:	60 ql/ha

Exposure:	South/eastern
Years planted:	1998, 2002
Age of vines:	5-25 years
Time of harvest:	Early October
First vintage of this wine:	1994
Total yearly production (in bottles):	25,000

## Tasting Notes and Food Pairings

Tasting notes:	Boasts wonderful fruit, structure and tannins. An explosion of aromas and freshness.
Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).
Food pairings:	Pair well with first courses, grilled meats and young or semi-aged cheeses.
Aging potential:	2-3 years
Alcohol:	13.00%
Winemaker:	Gioia Cresti