



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



## Chianti Colli Senesi DOCG

Intense red color, with interesting aromas of cherry and currant, beautiful palate. Easy to drink and easy to pair.

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**Wine exported to:** USA

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## Most recent awards

**JAMES SUCKLING:** 91

**WINE SPECTATOR:** 89

**VINOUS:** 89

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## Winemaking and Aging

|                                   |   |
|-----------------------------------|---|
| Grape Varieties:                  | 80% Sangiovese, 20% Merlot and Alicante |
| 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                            |



## Vineyard

|                   |                                       |
|-------------------|---------------------------------------|
| 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:       | Intense red color, with interesting aromas of cherry and currant, beautiful palate. Easy to drink and easy to pair. |
| 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  |