



**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