



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

# Montaperto Chianti Classico DOCG Gran Selezione

Montaperto offers incredible and highly accented aromas of fruit and flowers, typical to the area, as well as concentrated tannins, extreme elegance, and a linear palate. A beautiful expression of Sangiovese, with elegance and finesse.

---

**Wine exported to:** USA, Poland

---

## Most recent awards

**WINE & SPIRITS:** 91

**JEB DUNNUCK:** 95

**WINE ADVOCATE:** 94

**WINE ENTHUSIAST:** 92

**WINE SPECTATOR:** 93

**GAMBERO ROSSO:** Tre bicchieri

**DOCTORWINE BY DANIELE CERNILLI:** 96

**VINOUS:** 90

**JAMES SUCKLING:** 94

---

# Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Oak barrels
Length of alcoholic fermentation:	23 days
Type of yeast:	Spontaneous
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Pumpovers
Length of maceration:	23 days
Malolactic fermentation:	Yes
Fining agent:	no
Aging containers:	Tonneaux
Container size:	900 L
Container age:	1/2 years
Type of oak:	Allier / Tronchet
Bottling period:	6 months
Aging before bottling:	15 months
Closure:	Natural Cork



Organic:	Yes
 Vineyard name:	Montaperto
Vineyard location:	Montaperti, Tuscany

Vineyard size:	3.6 hectares
Soil composition:	Galestro and silt
Vine training:	Spurred Cordon
Altitude:	350 meters (1,150 feet) above sea level
Vine density:	6,000 plants per hectare
Yield:	50-60 ql/ha
Exposure:	Southern/eastern
Years planted:	1998/2002
Age of vines:	5-25 years
Time of harvest:	Mid to late September
First vintage of this wine:	2015
Total yearly production (in bottles):	6,000 bottles per year



## Tasting Notes and Food Pairings

Tasting notes:	Offers incredible and highly accented aromas of fruit and flowers, typical to area, concentrated tannins with extreme elegance, linear
Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).
Food pairings:	Pairs well with first courses, grilled meats and young or semi-aged cheeses
Aging potential:	5-10 years
Alcohol:	13.5
Winemaker:	Gioia Cresti