



EMPSON & CO.
Experience Italy in a Wine glass



Montaperto Chianti Classico DOCG

From 3 hectares in Chianti Classico, with southern and eastern exposure, 1,214 feet (370 meters) above sea level, and beneficial diurnal temperature changes. Typical and pure galestro and silt, very poor soil that remains cool all year round, ensuring the vines suffer less in the heat of summer. 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 SPECTATOR: 93

WINE ENTHUSIAST: 91

GAMBERO ROSSO: Tre bicchieri

DOCTORWINE BY DANIELE CERNILLI: 96

VINOUS: 90

WINE ADVOCATE: 91

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
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

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