



MONTRESOR

Cantine Giacomo Montresor S.p.A.

Chianti Classico DOCG Santa Dorotea

Winery:	Santa Dorotea by Montresor
Varietal:	85% Sangiovese, 15% Canaiolo
Brand:	Santa Dorotea
Appellation:	DOCG – Denominazione di origine controllata e garantita
Winemaker:	Alberto Marchisio
Oak aged:	yes
Length:	11 months
% French:	100%
Release date:	13/14 months after the vintage
UPC code:	2303531869
Alcohol:	12.5%



WINEMAKER NOTES

Production area

The hills around the town of Mercatale Val di Pesa, in the Chianti Classico area, between Florence and Siena

Time of Harvest

October

Wine making

Soft pressing of the grapes. Long skins contact. The alcoholic fermentation takes place at controlled temperature in steel tanks. The wine is refined for 2 months in small French barrels and other 9 months in big French barrels (the oak used is never new). This Chianti Classico rests in bottle for 2 months before being released.

Sensory evaluation

Deep ruby red in color. On the nose it displays the typical violet aroma together with nuances of leather, cinnamon and coffee. On the palate it is dry, slightly tannic, with flavors of red berries.

Food pairing suggestions

Highly recommended with steaks, game such as pheasant, heavy sauce pastas, medium aged cheese.