

PRODUCER: VILLA MONTECASTELLO

REGION: TOSCANA



DESCRIPTION: *Our home in Tuscany has not only opened its doors for guests keen to explore wine and food around the region, but also offers evening fun, great meals and comfortable overnight accommodations. For these purposes a house wine was needed. We all love to enjoy Brunello and Barolo, but we don't want to drink BIG every night. Fun summertime activities often call for a fine wine that is easy, true to its core and available without limits. No competition, no points, no sophistication, we seek out the best of our local grapes to make a wine we cannot live without any longer – just like bread!*

HISTORY: *Made on the vineyards of the Tenuta Bicchi Borghese, literally just a stones throw from Montecastelli towards the nature reserve called Montagnola, the vinification is overseen by Paolo Caciorgna and the final blend is selected by Montecastelli!*

APPELLATIONS: Chianti DOCG

LOCATION: Monteriggioni (SI)

REGION: Toscana

VITICULTURE: Sustainable

VARIETALS: Sangiovese

ENOLOGIST: Paolo Caciorgna

VITICULTURIST: Niccolo Simonelli

HECTARES VINEYARD: 12 hectares

SOIL TYPE: mineral rich clay



CHIANTI DOCG

VARIETY: Sangiovese

APPELLATION: Chianti DOCG

TOTAL PRODUCTION: 18,000 bottles

VINEYARD ALTITUDE: 300 meters

AGING: 6 months cement tanks, 3 months bottle
