

FATTORIA MONTEPESCINI

CHIANTI COLLI SENESI

VARIETALS: Sangiovese (90%), Canaiolo (10%)

SOIL TYPE: loose soil

EXPOSURE: south

ALTITUDE: 350 s.l.m.

HARVEST: hand-picked and selected

MACERATION: 13-15 days

FINISHING: Aged in French oak barriques for at least six months, refined in the bottle for three months.

ALCOHOL CONTENT: 13%

TASTING: Intense ruby-red colour, persistent violet and raspberry notes, intense spices, vanilla, roses aromas.

Alc/Vol: 13.5%.

Colli Senesi is probably the most sophisticated niche of Chianti wines, produced in only ten villages in a small area between Florence and Siena. Offering a high quality sensory experience due to the special environmental conditions in which it is produced, which are particularly favourable to vines, our Chianti has been declared one of the best currently available. Its ranks of admirers are constantly growing, both in Italy and abroad.

The secret recipe for our Chianti requires 90% Sangiovese grapes and 10% Canaiolo, a native vine that endows its distinctive fragrances and mellows the tannins. The area in which our Chianti is produced is just 2km away from the area where the Brunello di Montalcino is made. This Chianti therefore features some of the trademarks of Brunello wine, like its full-bodied texture, complex aroma and refinement, though with its own typical character and an unmistakable charm.

Combines the natural fragrance and pleasantness of the varietals with softness from aging in oak casks for eight months. Finishing in the bottle enhances the flavor and body. Ideal with pasta or rice dishes, vegetables, white and red meats and fresh cheeses.



FATTORIA MONTEPESCINI

“LEVANTE” TOSCANA ROSSO

*VARIETALS: Sangiovese (70%), Merlot (20%),
Cabernet Sauvignon (10%)*
SOIL TYPE: sandy clay
EXPOSURE: south-southwest
ALTITUDE: 350 s.l.m.
HARVEST: hand-picked and selected
MACERATION: 13-15 days
*FINISHING: Aged in French oak barriques for about
two years, refined in the bottle for six months.*
ALCOHOL CONTENT: 13.5%

Intense ruby-red color, fragrant and spicy,
pleasantly tannic. Exalts meats, stews, tasty sauces
and cheeses. This wine is unfiltered; sediments are
considered a natural part of the aging process.



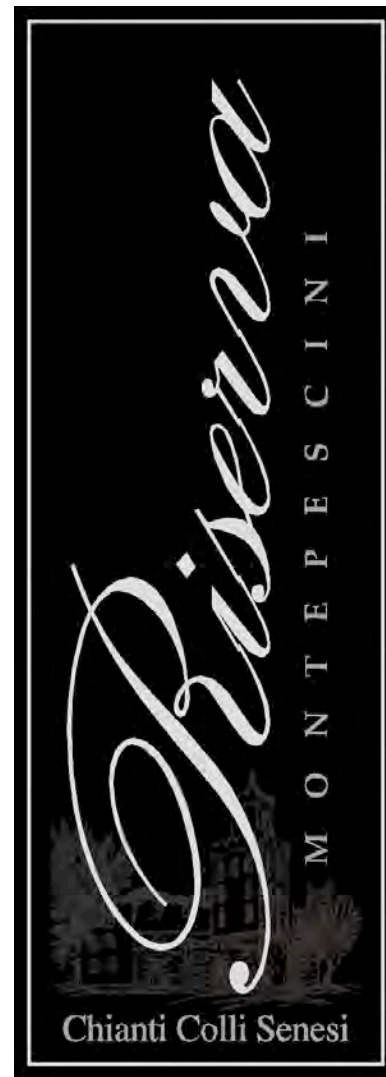
FATTORIA MONTEPESCINI

CHIANTI COLLI SENESI RISERVA

VARIETALS: Sangiovese 100%
SOIL TYPE: loose soil, gravel and pebble
EXPOSURE: south
ALTITUDE: 350 s.l.m.
HARVEST: hand-picked and selected
MACERATION: 15-18 days
*FINISHING: Aged in French oak barriques for about two years,
refined in the bottle for six months.*
ALCOHOL CONTENT: 13.5%
*TASTING: Intense ruby-red colour, persistent flowery notes, spices
and small berries aromas. Soft and round taste of roses, coffee and
ripe oranges.*
Alc/Vol: 14%.

Our Chianti Colli Senesi Riserva belongs to a special selection of grapes harvested by hand and meticulously chosen from the vines with the best sun exposure and positioning. Only produced during the best harvests, aged in oak barrels, this ample and elegant reserve is a wine of distinct harmony, best expressed in combination with grilled white and red meats, game, hard cheeses.

This wine is the market leader for the Fattoria Montepescini and represents a huge effort on the part of the estate in enhancing the hallmarks of the Chianti grape: the Sangiovese. For years it has topped the podium in the Chianti Colli Senesi Consortium rankings.



FATTORIA MONTEPESCINI



CHIANTI DOCG

Lively intense ruby red color. A product of the vinification of **Sangiovese** (85%) and **Canaiolo** (15%) grapes, this wine expresses all the freshness and fragrances of its varieties: plum and black current, clove and cinnamon. Fine tannins; seamless, long-lasting finish.

FATTORIA MONTEPESCINI



CHIANTI COLLI SENESI

*VARIETALS: Sangiovese (90%),
Canaiole (10%)*
SOIL TYPE: loose soil
EXPOSURE: south
ALTITUDE: 350 s.l.m.
*HARVEST: hand-picked and
selected*
MACERATION: 13-15 days
*FINISHING: Aged in French oak
barriques for eight months, refined
in the bottle for three months.*
ALCOHOL CONTENT: 13%

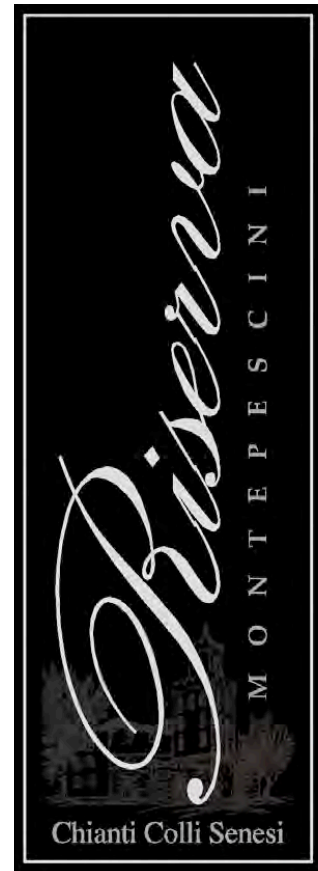
This wine combines the natural fragrance and pleasantness of the varietals with softness from aging in oak casks for eight months. Finishing in the bottle enhances the flavor and body. Complements red meat and mature cheeses.



"LEVANTE" TOSCANA ROSSO

*VARIETALS: Sangiovese (70%),
Merlot (20%), Cabernet
Sauvignon (10%)*
SOIL TYPE: sandy clay
EXPOSURE: south-southwest
ALTITUDE: 350 s.l.m.
*HARVEST: hand-picked and
selected*
MACERATION: 13-15 days
*FINISHING: Aged in French oak
barriques for about two years,
refined in the bottle for six months.*
ALCOHOL CONTENT: 13.5%

Intense ruby-red color, fragrant and spicy, pleasantly tannic. Exalts meats, stews, tasty sauces and cheeses. This wine is unfiltered; sediments are considered a natural part of the aging process.



CHIANTI COLLI SENESI RISERVA

VARIETALS: Sangiovese 100%
*SOIL TYPE: loose soil, gravel and
pebble*
EXPOSURE: south
ALTITUDE: 350 s.l.m.
*HARVEST: hand-picked and
selected*
MACERATION: 15-18 days
*FINISHING: Aged in French oak
barriques for about two years,
refined in the bottle for six months.*
ALCOHOL CONTENT: 13.5%

Produced only in the best vintages, aged in oak barrels, this ample and elegant reserve is obtained from the finest Sangiovese grapes. A wine of distinct harmony, best expressed in combination with red meat, game, hard cheeses.