

ALBERESE – FATTORIA DI SAMMONTANA

Colli Fiorentini



APPELLATION: Rosso Toscano

BLEND: 95% Sangiovese Toscano, 5% Trebbiano

WINEMAKER: Dario Geri

VINEYARD: _____

Grapes are sourced from vineyards located along the hills that border the Arno River, in the community of Montelup in the Colli Fiorentini subzone, 20km to the south west of Florence. Altitude is about 150 metres above sea level. Climate is Mediterranean, but generally milder than the Chianti Classico region.

VITICULTURE: _____

Viticulture is certified organic and they are also doing some trials with biodynamics in some of their vineyards.

WINEMAKING: _____

Wine is vinified according to a traditional ancient Tuscan technique. After a first fermentation, a certain amount of must- made from grapes that were left to dry or wilt for at least two months- is added to the wine, causing a second alcoholic fermentation and bestowing the wine with added freshness and vivacity. Wine is unfiltered.

WEBSITE: <http://www.fattoriadisammontana.com>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Fresh red fruits and floral notes, cruchy acidity, and light body. A blink-and-it's-gone kind of wine. Perfect served slightly chilled.