
MONTEROTONDO CHIANTI CLASSICO RISERVA 'SERETINA'



Region: Tuscany, Italy

Appellation: Chianti Classico

Grapes: 95% Sangiovese, 5% Malvasia Nera

Farming: Organic

Age of vines: Planted in 1997, with a small amount added in 2000

Altitude, Aspect & Soil Type: 550-575 M, south, galestro & sandstone

Typical Harvest Time: Beginning of October

Maceration & Fermentation: 15 - 20 day fermentation in conical Slavonian oak tank. 120 day maceration for Sangiovese, two weeks for other grapes

Agging: 1 year in conical Slavonian oak, 2 years in 5, 10 and 20hl Slavonian oak barrels

Finishing: vegan; unfiltered, naturally cold stabilized during winter in stainless steel tank

Production: 3000 bottles annually

Notes from Oliver:

Monterotondo is a hill high on the south-east corner of the Chianti Classico appellation, in the commune of Gaiole. Saverio Basagni and his wife Fabiana took over the Monterotondo estate in 1994- it had been a sort of family hobby for his father and grandfather - and make extraordinary wine, using an unusual technique of very long macerations with the skins. The results are deep, concentrated, and exciting.

Fairly dark for Sangiovese, with a huge concentrated aroma and flavor of cherries, marzipan, tea, spices, forest floor, a hint of mint; words fail me. One definition of a great wine is how hard it is to define, and this outstanding Chianti Classico is very hard to put into words. Striking, distinctive, intentional wine. Make a leg of lamb with white beans and have a party.