
MONTEROTONDO CHIANTI CLASSICO 'VIGNA VAGGIOLATA'



Region: Tuscany, Italy

Appellation: Chianti Classico

Grapes: 85% Sangiovese, 10% Canaiolo, 5% Malvasia Nera (w/ small amounts of Ciliegino and Colorino)

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 20, 30 and 40 hl stainless steel tanks, and conical Slavonian oak tank. 120 day maceration for Sangiovese; 3 weeks for other grapes

Aging: 2 years in 30hl Slavonian oak barrels

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

Production: 15,000 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.

Broad bright red color, fairly dark for Sangiovese (due to the long maceration, apparently); complex aroma and flavor of cherries, tea leaf, spices, hint of mint. On the palate this has the weight and beefy structure of a Riserva, very long and complex. Cries out for bistecca alla fiorentina.