

TERRE DEL FICO RISERVA

Winery: Ficomontanino

Denomination: “Terre del Fico Riserva”
Chianti Colli Senesi D.O.C.G. Riserva

Production Zone:

Chiusi (Siena), Tuscany – Località Ficomontano.

The grapes come exclusively from vineyards located on hills with favorable inclines and terrains that are prevalently calcareous and clay-rich. This soil gives the wine an excellent structure, powerful but balanced.

Grape varieties: Sangiovese 85%, Colorino 5%, Canaiolo 5%, Merlot 5%

Vinification: Harvested and selected by hand the grapes are fermented in stainless steel vats at controlled temperature.

Aging: The wine is aged for 12 months in french barriques. The fining carries on in bottle, for 18 months, before going into the market. The Terre del Fico Riserva reaches its maturity after 3 years from the harvest and matures further between 3 and 20 years.

Tasting notes: Ruby red color with purple hues and crystal-like limpidity. It is distinguished by a wide bouquet of small red fruits - violets, plums and sour cherries - combined with a gentle spiciness. Alcohol, acidity and structure, thanks to the elegant tannin, are balanced giving a product of fresh harmony.

Production: ca. 9.000 bottles a year

Alcohol degrees: 14 Vol.%

Serving Temperature: 16-18° degrees C. (64-68° F.)

Food matches: Thanks to its good structure, this wine makes a fine accompaniment for typical Tuscan dishes, good structured first courses, roasted or stewed meats and cheeses that are not too piquant.

