

TERRE DEL FICO

Winery: Ficomontanino

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

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 argilluos. This soil gives the wine an excellent structure, powerful but balanced.

Grape varieties: Sangiovese 85%,
10% Colorino, 5% Canaiolo

Vinification: Harvested and selected by hand the grapes are fermented in stainless steel vats at controlled temperature, where the refinement continues for about six months.

Aging: Six months in bottle

Tasting notes: Intense ruby red with purple hue. The bouquet hints of small red fruits with flowers and aromatic herbs. A full bodied wine, its softness is conveyed to the palate by nice smooth tannins. Sapid and dry, you can taste the red fruits, typical of Sangiovese

Production: ca. 30.000 bottles a year

Alcohol degrees: 13,5 Vol.%

Serving Temperature: 14-16° degrees C. (57-61° F.)

Food matches: A classic wine for whole meal, it is a fine match for starters and main-course dishes not too imposing.

