



## FATTORIA DI SAMMONTANA

### CHIANTI DOCG

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The most typical and traditional wine of the estate.  
The blend consists of Sangiovese and Canaiolo.  
This is a classic young Chianti: fresh and lively, light to medium bodied.

- Grape variety:** Sangiovese 90%, Canaiolo 10%.  
**Extension of the vineyard:** 10 ha.  
Organic and biodynamic viticulture.  
**Vine training system:** Guyot and “cordone speronato”.  
**Average density per hectare:** 4000.  
**Average age of vines:** 15-40 years  
**Average production per hectare:** 50 hl.  
**Harvest:** 100% manual.  
**Vinification:** Maceration and slow spontaneous fermentation on its own yeasts in glazed cement tanks with frequent pump overs and punch downs. Aged in steel and concrete vats, the wine is bottled without filtration.  
**Average annual production:** around 50.000 bottles  
**Packaging:**  
- 0,75 Lt Bordeaux bottle  
- 1,50 Lt Magnum Bordeaux  
- Traditional straw-wrapped “fiasco” ranging from 1,00 Lt / 1,50Lt.

