



Podere Ciona Montegrossoli Sangiovese I.G.T.

(mohn-tay-GROH-soh-lee sahn-jo-VAY-zay)

From Podere Ciona, perhaps the smallest estate we import, and one that holds a special place in our heart, comes this beautiful Montegrossoli that proves that bigger is not always better. With just a few hectares in Chianti Classico, the Gatteschi family has a view for miles and miles, with nothing but forests, vines, and castles. And their wines? Absolutely lovely. Take this “baby SuperTuscan” style Sangiovese—bright and Chianti-like aromas, ripe fruits and spices, with a crisp, long finish that lingers.



LOCATION

Toscana, Italia.
(Town of Montegrossi)
4 hectares. 560 meters.



SOIL

Weathered sandstone.



ESTATE

Podere Ciona.
(poh-DAY-ray chee-OH-nah)



VINE

Horizontal Spurred Cordon.
5,000 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Franco & Lorenzo Gatteschi.
(FRAHN-ko gah-TAES-key)
(lo-RAINT-zo gah-TAES-key)



VINIFICATION

Fermentation in temperature
controlled stainless steel tanks.
Extended maceration on the
skins for 15–20 days.



VARIETALS

95% Sangiovese,
5% Alicante Bouschet.



BARREL

1st passage French Allier barrique.



RESIDUAL SUGAR

1.8 grams per liter.



MATURATION

24 months in the barrel.
6 month in the bottle.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

300 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Pasta e fagioli, Valigette beef rolls,
and pappardelle with rabbit.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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