

MONIRÉ

TECHNICAL SHEET



Classification: TOSCANA IGT

Area: S. Gimignano, S. Lucia (Siena)

Vineyard extension: 0,4

Grapes: 50% Sangiovese, 50% Cabernet

Age of the vineyard: 1995

Soil: clave soil with Pliocene origin

Exposure: south-east

Altitude: 220 mt above sea level

Colour: ruby red burgundy

Fragrance: dried fruits, figs, apricot, plum, tobacco and wild herbs

Flavour: rich, tannic and sweet, silky, dynamic and at the same time well balanced despite it's 17% vol alcohol

Service temperature (° C): 16-18

Serving suggestions: meditation wine, paired with cheese Grana Stravecchio, seasoned pecorino, ham, patè negra, foie gras

Annual production bottles: 1.000

Alcohol content: 16,5% vol

Grape yield per hectare: 4.000

Notes: wine produced from slightly dried grapes in a box

Ageing and fining: based on dried grapes in fruit plastic boxes. Fermentation in steel for 20 days and subsequent aging in French oak barriques for 2 years. Up for sale after 1 year of bottling.

TENUTA
LE CALCINAIE

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