



# Guido Gualandi "Montebetti"



## Chianti Colli Fiorentini D.O.C.G. "Montebetti" and "Montebetti Riserva"

Derived from Sangiovese (90%) Foglia Tonda (5%) and Colorino (5%) grapes.

The clones are historical Tuscan varieties. Fermented with the grape skins and some stems for 2 weeks.

Aged 10 months in traditional oak barrels. Harvest: end of September, beginning of October.

Vineyard altitude: 250 meters above sea level

Age of vineyard: 37 to 70 years old (new vines have been planted recently as replacements)

Soil: Alberese

Average yield: 5,000 liters per hectare

Production: 13,500 bottles per year

**Montebetti Riserva: the best tasting barrel is kept for 2/3 years to age and then bottled.**

No herbicides or pesticides are used in the vineyard. Fertilized with organic fertilizers. Low Sulphite level. Suitable for vegans.



## Chianti, the process:

This Chianti has been made closely following the Chianti tradition using only Tuscan varieties. Excess grape bunches are eliminated in August and during the September harvest, and the Sangiovese bunches are also trimmed as they tend to be too heavy. The grapes are picked by hand using "bigonce," a type of traditional basket (top left). Some of the non-destemmed grapes are foot-pressed, others are destemmed and then fermented together in the wooden vat (see left). Once fermentation is completed, the liquid is transferred to Italian oak barrels for about ten months before bottling. A small quantity of sulphites is added when bottling. Montebetti is lightly filtered.

Riserva is not filtered. A deposit may form.

Alcohol: 13-14%



## Chianti di Poppiano, "Montebetti"

This Chianti comes from a single two-hectare vineyard located in Montebetti, Poppiano in the Montespertoli subzone near Florence. The vineyard was planted by Leopoldo Brogelli in 1970, but some plants are even older. There have been no modifications to the structure of the vineyard and only a few plants were added when the vineyard was purchased by Guido Gualandi. One of the old colorino plants is pictured above, while its leaf is depicted on the wine's label.