



CERTOSA DI BELRIGUARDO

MAMA CHIANTI DOCG

Sangiovese is the soul of this wine, with a touch of international varieties to smooth his greenest and less approachable notes. The climate and the soil of Certosa di Belriguardo give this wine a strong personality. Intense and fragrant, with notes of violet, red fruits, plum and sour black cherry that enhance the complexity and the great particularity of our product. Thanks to his marked acidity, this wine is suitable for food rich in flavors. It has a strong aging potential.

GRAPES	75% Sangiovese, 25% international varieties (Merlot and Cabernet)
LOCATION OF VINEYARDS	Hills around Siena
ORIENTATION	West, Southwest
ALTITUDE	200-250 meters above sea level
SOIL	Rich in organic substances with some minerals
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	Harvest takes place in September. Alcoholic fermentation in stainless steel vats for 7-10 days at a temperature of 24-25°C, followed by malolactic fermentation.
AGING	Vinified in steel for 3 months and matured for 6 months in used French oak barrels.
ALCOHOL CONTENT	13.5%
TOTAL PRODUCTION	30,000 bottles
OENOLOGIST	Manuel Pieri



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