



MANSALTO

LA COMMENDA



CLASSIFICATION: DOCG Chianti

VINTAGE: 2018

ORIGIN: Estate vineyards in the municipality of Bucine e Monte San Savino (AR).

GRAPES: 90% Sangiovese, 10% Cabernet-Merlot

SOIL AND VINEYARDS: Medium mixture tending to be sandy and rich in skeleton. 5000 plants/ha spurred cordon.

VINIFICATION: Hand picked at perfect ripeness. Varieties are fermented separately into thermoregulated stainless steel tanks with a maceration period of 15-20 days. Once pressed and racked, they are blended and they age in stainless steel tanks until being bottled on site.

APPEARANCE: Intense garnet red.

NOSE: Delicate aromas of red fruits and small berries.

PALATE: Intense structure with soft tannins. Long lasting persistence.

ALCOHOLIC STRENGTH: 13.5% vol.

IDEAL SERVING TEMPERATURE: 18-20 °C.

PAIRINGS: Perfect and versatile for all meal use.

REWARDS:

91 points by James Suckling

91 points by Luca Maroni - Annuario Migliori Vini Italiani 2021

MANSALTO

Podere Capraie - Loc. Palazzuolo - 52048 Monte San Savino (AR)

T +39 0575 847083 E info@mansalto.com I www.mansalto.com