



PRODUCER PROFILE

Winery Owner(s):

Emanuela, Paolo, and Roberto
Stucchi Prinetti

Winemaker:

Roberto Stucchi Prinetti, with
consultant Maurizio Castelli

Winery Founded:

1846 (1957 as a commercial
winery)

Region:

Tuscany

WINE STORY

Montebello is a modern study on classic Chianti. High proportions of Sangiovese are standard today, but traditionally Chianti was made from field blends that included up to 100 different varieties. An homage to that older tradition and rather than focusing on Sangiovese (or international varieties), the winery uses an assemblage of nine of Chianti's most important indigenous red varieties in equal parts for Montebello. Each variety is fermented and aged individually and then blended after a year of barrel aging. Montebello is a unique and complex antithesis to the contemporary single-variety obsession.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Monti in Chianti (commune of Gaiole)
ELEVATION:	280-310 meters
SOILS:	Clay loam, limestone rock
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Organic since 1995 and no herbicides or insecticides since 1985 (EU certified since 2003; Delinat certified since 2013)
AGE OF VINES:	19-28 years (planted 1990-1999)
YIELD:	3,500-6,500 kg per hectare
GRAPES:	About 11% each Canaiolo, Ciliegiolo, Colorino, Fogliatonda, Malvasia Nera, Mammolo, Pugnitello, Sanforte, and Sangiovese
TYPE OF YEAST:	Indigenous from grapes with starter
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, spontaneous in oak barrels
FILTRATION:	Light gelatin fining, membrane filtration
AGING CONTAINER:	225-liter French oak barriques; 10% new, 90% 2nd-9th passage
AGING TIME:	12 months by variety, followed by 6-8 months after blending
BOTTLE AGING TIME:	9 months
PRODUCTION:	3,600-4,500 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13.5-15%	TOTAL ACIDITY:	7 g/l
RESIDUAL SUGAR:		EXTRACT:	33 g/l