

MONTERAPONI CHIANTI CLASSICO



Sangiovese and Canaiolo. Pale, transparent ruby red. Fragrant and savory aromas of ripe cherry, raspberry and bitter orange, layered with wild herbs, violet, tobacco leaf, truffle and star anise. Features fine, silky tannins and high acidity. Round and juicy but maintaining Radda's hallmark mineral tension and signature salty finish. Pair with tomato-based pasta and upscale pizza nights, roast pork, lamb, or braised white meats and earthy dishes featuring mushrooms or truffles. Organic.

Sourced from the estate's youngest vineyards, around 15-year-old vines, in Radda, Chianti Classico DOCG, Tuscany, Italy. The vines are planted in soils that are full of calcareous stones, rich in marl and schist. 95% Sangiovese, 5% Canaiolo. Fermentation takes place in cement tanks, followed by about 25 days of maceration. The wine is aged exclusively in large oak for about 16 months and is bottled without being fined or filtered.

Monteraponi is a 1,000-year-old medieval hamlet in Radda, Chianti purchased by the Braganti family in 1974, which rose to prominence when son Michele took over in the late 1990s and began estate-bottling wines with the 2003 vintage. Driven by a fiercely traditional, non-interventionist philosophy inspired by Burgundy and old-school Piedmont, the certified-organic estate completely rejects international grape varieties and modern stainless steel. Instead, they farm 100% native Tuscan varieties from high-altitude, limestone-rich vineyards and craft their wines using spontaneous fermentations in concrete vats, extended skin macerations, and long aging in large, neutral oak casks, bottling everything without fining or filtration to preserve the raw, mineral-driven terroir of Radda.

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Tasting Note:

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Sangiovese & Canaiolo. Savory aromas of ripe cherry, raspberry, bitter orange, wild herbs, violet, tobacco leaf, truffle & star anise; fine, silky tannins & high acidity; round & juicy with mineral tension & a salty finish. Organic.

Shelf Talker:

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