PANEBIANCO WINES

PANEBIANCO SELECTION

PODERE MONASTERO
Campanaio

TOSCANA IGT

50% CABERNET SAUVIGNON • 50% MERLOT

A polished mountain-grown Tuscan blend balancing ripe depth, freshness, and refined oak.





VINEYARD / AREA
Castellina in Chianti, Tuscany

SOIL
Medium mixture rich in skeleton

ALTITUDE
550 m a.s.l.

FARMING
Sustainable farming practices

HARVEST
First half of September

VINIFICATION
Fermentation in temperature-controlled stainless steel, about 15 days. Malolactic completed.

MATURATION
15 months in Allier barriques, medium toast, 50% new, plus 7 months bottle refinement.

TASTING PROFILE

COLOR
Deep ruby red

AROMAS / FLAVORS
Blackcurrant, plum, cedar, spice

PALATE
Supple, layered, elegant tannins, fresh finish

SERVING TEMPERATURE
18 °C

AVAILABLE SIZE
750 ml

FOOD PAIRING
Grilled meats, roasts, game, aged cheeses.

PODERE MONASTERO

ABOUT PODERE MONASTERO
Podere Monastero is a small Tuscan estate focused on terroir-driven wines from high-altitude vineyards near Castellina in Chianti.

WHY PANEBIANCO SELECTED THIS WINE
A distinctive boutique Tuscan red blending structure, mountain freshness, and international polish.

WEBSITE
www.panebiancowines.com

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PORTFOLIO
www.sevenfifty.com/panebianco