

Chianti Superiore

DOCG



A Chianti Superiore with a rich, fruity bouquet made with Sangiovese grapes from our own vineyards. Aged for 9 months in oak barrels, this is one of our finest products, which you will appreciate for the inimitable elegance; the gift of our terroir, combined with a soft, velvety taste.

CHIANTI SUPERIORE DOCG

GRAPE VARIETY: Sangiovese, with small amounts of other grapes

SOIL: sandy (80%) with clay (15%) and silt (5%) dark colour, medium depth with fossils

VINE DENSITY: 5,000 plants per hectare

TRAINING SYSTEM: spurred cordon trained 80 cm from the ground

YIELD PER HECTARE: 70 quintals

VINIFICATION

Grapes are hand-picked, placed in 200 kg bins and transported to the cellar. After a careful selection, they are de-stemmed and pressed. Maceration of 10-12 days depending on the vintage, with frequent pumping over at about 28°C.

Malolactic fermentation takes place in cement tanks.

In December, the wine is put into 18-hl barrels where it ages for 6 months. This is followed by a final ageing of at least 6 months in the bottle.

TASTING NOTES

Brilliant red colour with a slight hint of garnet. Very rich on the nose with red fruit and violet notes. Initially soft on the palate, its vibrant freshness makes for a fruity, extremely pleasing finish.

FOOD PAIRING

Our Chianti Superiore goes well with pasta with meat sauce, red meats, game birds and mature cheeses. Thanks to its very own character, it is an ideal accompaniment to traditional Tuscan and Italian cuisine. Excellent also with meat or tuna tartare.