

Chianti Superiore

D.O.C.G.



A Chianti Superiore with an intense, fruity aroma produced with Sangiovese grapes from our vineyards.

As one of our best wines, you will appreciate it for its inimitable elegance given by our terroir, combined with the soft and velvety scent.

VINIFICATION

The grapes are harvested by hand and carried to the cellar; after a careful selection they are destemmed and crushed. A maceration of 10-12 days follows, depending on the vintage. The wine is aged in barrels, followed by a final refinement in the bottle.

TASTING NOTES

Bright red colour, with an austere garnet nuance. The nose is intense with notes of red and purple fruit. It has a soft entrance on the palate. The vibrant freshness makes its finish fruity and extremely pleasant.

PAIRINGS

It pairs elegantly with pasta and meat sauce, red meat, feathered game and aged cheeses. Its characteristics and typical features make it ideal with traditional Tuscan and Italian dishes. Also excellent with meat and tuna tartare.