



Chianti Superiore

Chianti Superiore DOCG

2021

VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

DESCRIPTION

The mild winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

Balanced wine with a young ruby red colour. Characterised by fresh, floral hints of violets and cyclamen. In the mouth it is distinguished by a soft structure well balanced by good acidity. The finish is rich and persistent.

A perfect match with white meat dishes, cold-cuts and cheese.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: in stainless steel tanks with a brief passage in wood



Alcohol: 13.5%



Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0,75 l