



Chianti Superiore

Chianti Superiore DOCG

2017

VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

DESCRIPTION

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

Powerful and balanced wine, characterized by exceptional fruity notes with hints of jam. In the mouth it is distinguished by its softness which is however well balanced by a good acidity. Rich and persistent in the finish.

A perfect match with white meat dishes, such as stewed rabbit or pasta dishes like lasagna or maltagliati with white ragout.

TECHNICAL NOTES



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



Alcohol: 13%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0.75 l