



Chianti Superiore

Chianti Superiore DOCG

2018

VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

DESCRIPTION

The seasonal course of the 2018 vintage was characterized by a particularly harsh winter, which delayed the beginning of the vegetative season, and by a warm and more rainy summer.

Balanced wine, characterized by fresh and fruity notes. In the mouth it is distinguished by its softness which is however well balanced by a good acidity. Rich and persistent finish on the palate.

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: 13,5%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0.75 l