



# Chianti Superiore

Chianti Superiore DOCG

2020

## VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

## DESCRIPTION

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

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