



# Chianti Superiore

Chianti Superiore DOCG

2019

## VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

## DESCRIPTION

The extraordinarily cold weather in April and May caused a delay in the growing season, which was recuperated later, thanks to a warm and dry period. The sudden rise in temperature then favored the production of sparse and light grape bunches. August and September, sunny and without torrid temperatures, allowed for an optimal ripening of the grapes. A harvest which will go down in history, with grapes of high quality and an intense territorial personality which gave us wines with great structure and sapidity.

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, 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%



*Suggested serving temperature:* 16-18°C



AVAILABLE FORMATS:  
0,75 l