



Chianti Superiore

Chianti Superiore DOCG

2022

VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

DESCRIPTION

After a rather harsh winter and with little rainfall, the vegetative season started in the usual times. The lack of rain continued also in the spring and summer months, with temperatures higher than average, from May and hot days in the summer months.

Thanks to the early harvesting of the grapes, the varietal scents have been preserved, together with a good acidity and great structure.

In the red varieties, thanks to the rains of late August and early September, there were no dehydrations of the grapes and the good temperature variations favored a nice aromatic and acidic synthesis.

The harvest of red varieties began in the first days of September, Sangiovese about two weeks later, concluding the harvest in mid-October with late varieties. The quality was good in all areas of the company with excellence in the highest areas of the territory of Montalcino.

A warm year until the month of August which, thanks to the rains and the good pre-harvest temperature, has had a good conservation of the fruit and a nice tannic balance.

Mauve red of good intensity. Complex aroma of red fruits in jam, with cherry and blackberry in evidence.

Good acidity in balance with the rest of the structure, very long and persistent finish.

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