



Chianti Superiore

Chianti Superiore DOCG

2023

VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

DESCRIPTION

The winter was mild, with temperatures slightly above seasonal averages. The first days of April saw a return of cold spells, causing some damage to budding, which affected Sangiovese only marginally. The first four months of the year were slightly drier than the average for the period. In May and June, rainfall was extremely abundant, reaching two hundred millimeters of cumulative rain and twenty-eight rainy days out of sixty.

After the early summer months, the weather pattern fortunately shifted radically, with excellent sunshine and high temperatures. September was characterized by above-average temperatures and abundant northern winds with almost no rain.

A balanced wine with a youthful ruby red color. Characterized by fresh and fruity aromas. On the palate, it stands out for its soft structure, well-balanced by good acidity. The finish is rich and persistent.

Perfect when paired with dishes based on white meats, cured meats, and cheeses.

TECHNICAL NOTES



Fermentation: in temperature-controlled (20-30°C) stainless-steel tanks, with selected yeasts.

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