

Chianti Superiore

Chianti Superiore DOCG

2024

VARIETIES

Traditional varieties of Chianti with an absolute predominance of Sangiovese.

DESCRIPTION

A mild winter and an extraordinarily warm April brought forward bud break compared to previous years. The rainy months of May and June, with below-average temperatures, were followed by a July and August with high temperatures capable of slowing down photosynthesis and delaying ripening.

In the early days of September, temperatures dropped suddenly below average and were accompanied by frequent rainfall. This unusual seasonal trend resulted in fresher wines that were lower in alcohol and concentration, yet possessed surprisingly graceful tannins.

A balanced ruby-red wine characterized by fresh and fruity notes. On the palate, it stands out for its soft structure well-balanced by good acidity. Rich and persistent finish.

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%

Suggested serving temperature : 16-18°C

AVAILABLE FORMATS:
0,75 l