

CHIANTI SUPERIORE



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Denomination: CHIANTI SUPERIORE DOCG

Kind of grapes

Sangiovese	90%
Merlot	5%
Other	5%

Production area: Lucignano (AR) - Tuscany

Vineyards area: 3 hectares

Vineyards altitude: 300 m a.s.l.

Exposure: South-West

Soil texture: Medium calcareous with pebbles

Plant breeding way: Espailer - Spurred Cordon

Planting density: 5.000 plants/hectare

Yield/hectare (wine): 75 hl

Harvest period: First week of October

Winemaking

In stainless steel vats at controlled temperature of 26 / 28c° with maceration on skins for 12 days

Ageing

No

Refining in bottle

3 months

Organoleptic characteristics

Alcohol - 13 %- 13.5%

Colour – Ruby red

Bouquet – Vinous, pleasant present with notes of cherry soft, harmonious

Serving temperature

18° C

Matching dishes

Red and white meat dishes