

Wine CHIANTI SUPERIORE D.O.C.G.

This wine comes from the **vineyards of Luggiano** located in Vinci, the birthplace of Genius Leonardo. Pleasant wine that well expresses the territory in which it is born.



WINE DETAILS

Classification: Chianti Superiore D.O.C.G

Production area: Vinci – Firenze -Toscana

Vine variety: 80% Sangiovese, 5% Canaiolo, 10% Colorino e 5% Malvasia.

Production technology: The grapes are harvested by hand and selected, channeled into stainless steel tanks where the alcoholic fermentation begins at a controlled temperature of 28° 30° C, with an average maceration of 10 12 days. Daily reassemble interventions and targeted délestage techniques are then carried out for a better extraction of color, flavors and scents.

Ageing: 8 months in stainless steel tanks.

Bottling: After the maturation period the wine is bottled where the aging period ends.

Storage: 5 years from bottling

Alcohol content: 13,5 %

Tasting notes: Ruby red color. Intense aroma with fruity scents of raspberry and blackberry, leading to a slightly spicy finish. The palate is pleasingly soft and balanced.

Serving temperature: 18°C

Food pairing: Pleasant with cold cuts and medium aged cheese, it is particularly good dishes based on beef, pork and grilled meat and roasted meat.

ORGANIC PRODUCT CERTIFICATION

