

## Wine CHIANTI SUPERIORE D.O.C.G.

This wine comes from the **historic vineyards of Luggiano**, according to the ancient recipe of Chianti, which included the use of a small percentage of **white grapes Malvasia and Trebbiano**. Expression of the territory in which it is born, it is a wine that embodies the history of **Tuscany country tradition**.



### 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 e Trebbiano.

**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

