



Malenchini

CHIANTI SUPERIORE DOCG



Certified organic wine



Blend: 95% Sangiovese, 5% Pugnitello

Classification: D.O.C.G.

Production area: Antella - Florence (Tuscany)

Soil composition: medium mixture, tends to clay

Plant density: 5.000 e 6.500 plants/ha

Altitude: 200-300 metres above sea level

Harvest time: Sangiovese Sept. 16 – 19; Pugnitello Oct. 4-5

Vinification process

Our Chianti Superiore is produced from a selection of Sangiovese and Pugnitello grapes from the best-owned vineyards, grown in organic farming on clayey soils. The grapes are harvested at a slightly more advanced stage of the harvest to achieve the perfect complexity of aromas corresponding to the right degree of fruit ripeness. Once the manual harvest of the bunches is completed, the grapes are pressed and the must is fermented in stainless steel tanks at a controlled temperature of 28° for about 14 days, during which pumping over and délestages are alternated to obtain greater extraction. The ageing process takes place in French tonneaux for about 10 months, followed by 6 months of ageing in the bottle.

Tasting notes

Colour: Very intense ruby red colour.

Nose: The nose reveals a pleasant aromatic combination of fruity and floral hints of violet deriving in the first instance from the varietal choice.

Taste: The mouth is a riot of structure, balance and harmony. It is distinguished by a persistent and enveloping taste, with soft and elegant tannins.

Pairings: Perfect in combination with red meats, especially with beef or veal, and savoury dishes.

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