



# CHIANTI SUPERIORE D.O.C.G.

Production area Antella – Florence

Vineyard extension 17,5 hectares

Certified organic estate

Soil composition Medium Mixture, tends to clay

Grape variety 95% Sangiovese, 5% Pugnitello

Plant density Old vineyard 2.500 plants/ha  
New vineyard 5.000/6.500 plants/ha

Altitude 200-300 metres above sea level

**Vinification** The fermentation and break-up of the grape skin takes place in stainless steel tanks at a temperature between 28°C and 30°C. This process lasts for about 10 days. During this period twice a day pumping over are done.

**Aging** In 20 hl oak barrels

## ORGANOLECTIC ANALYSIS

**Colour** Intense ruby red with purple reflections

**Perfume** Red fruits with scents of violet

**Taste** Structured, balanced and harmonious

