

Chianti Superiore DOCG

We could describe it as “Tuscany”, the essence of Tuscany. In fact, Vinetti de Fiorini was created to be the quintessence of Chianti for the most refined palates and structured dishes. Until 30 years ago, the trend in Tuscany was to cultivate international vines such as Merlot and Cabernet Sauvignon. Franco Bernabei, the mastermind behind the most famous and prized Tuscan wineries has reversed these trends, focusing on traditional grapes. And in Tuscany, the traditional grape par excellence is clearly Sangiovese. It is an honest, clean and fresh Chianti Superiore: it has an intense ruby red color with violet reflections; it is intense and representative of its variety with notes of fruit and violet. Round and spicy with a long-lasting finish, the good balance of the components has been developed by aging in traditional barrels. Compared to Chianti DOCG, Chianti Superiore follows stricter legislative rules. For example, a higher alcohol content (+ 0.5%), a lower yield (52.50hl / hectare compared to the 3 hl / ha of regular Chianti) and one more year of aging.

Most recent awards

JAMES SUCKLING: 89/100

Winemaking and Aging

Grape Varieties:	Sangiovese, Canaiolo, Ciliegiolo, Cabernet Sauvignon
Closure:	Natural Cork

Vineyard

Soil composition:	Clayey, calcareous, with sea fossils in some areas
Age of vines:	20 - 30 years old
Time of harvest:	Last ten days of September

Tasting Notes and Food Pairing

Tasting notes:	Deep ruby red with purple reflections, intense and characteristic, fruity with violet notes. Round and fruity, well balanced components fine tuned by ageing in traditional casks; long, consistent finish.
Serving temperature:	16-18 °C
Food pairings:	Red meat, roasts, spicy or flavorful pasta and Mediterranean dishes.
Alcohol:	12,5%

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