


# Maremma Toscana DOC

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. The Vinetti de Fiorini line, in addition to its now famous Chianti Superiore, has produced an excellent quality Maremma Toscana DOC.

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## Most recent awards

**JAMES SUCKLING:** 90/100

## Winemaking and Aging

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| Grape Varieties: | 100% Sangiovese |

## Vineyard

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| Vineyard location: | Maremma area |

## Tasting Notes and Food Pairing

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| Tasting notes: | The most fascinating thing about the Tuscany region is that we find a series of opportunities even in the most affordable price segment. Here is a good example. The wine smells like red berries, spices, wet earth and toast. Fruity experience in the mouth, with a spicy undertone. |
| Serving temperature: | 14-16 °C |
| Food pairings: | Very versatile wine; it goes perfectly with red meat, especially Venison, but does not disdain white meats and sausages. |
| Alcohol: | 13% |

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