

# CHIANTI SUPERIORE

Chianti Superiore DOCG  
2023



## CASTELLO DEL TREBBIO



**Name and appellation:** Chianti Superiore DOCG.

**Grape varieties:** Sangiovese 85%, Canaiolo + Ciliegiolo 15%.

**Extension of the vineyards and bottle production:** about 30 hectares, 160,000 bottles.

**Soil:** medium texture with skeleton.

**Planted:** 1998/2003.

**Density:** 5500 vines per hectare.

**Training system:** spurred cordon.

**Yield:** 1,5 kg per vine.

**Harvest:** mechanical, to ensure a timely harvest at the moment of optimal maturation.

**Vinification:** destemming is followed by crushing with light breaking of the grapes. The must is then cooled at 10/12 °C for 1 or 2 days in steel tanks. Alcoholic fermentation with natural yeasts follows. Maceration lasts 15 days, and, after racking, malolactic fermentation takes place without the use of activators.

**Aging:** 50% in 20hl Slavonian oak casks for 12 months, 50% in steel for 12 months.

**Aging capacity:** best when consumed within 5 years from harvest.

**Tasting notes:** clean and captivating aromas of small red berries. Floral notes with spicy hints. Enveloping with well-integrated tannins in the mouth, it boasts a well-structured and fresh finish.

**Suggested pairings:** excellent with appetizers, such as cured meats and Tuscan crostini, first courses with meat sauce, and grilled meats.

**Serving temperature:** 15 °C in summer, 18 °C in winter.



Biointegrale



Biodiversity Friend



Biologico



Red



750 ml



13%