



## Podere della Filandra IL FIASCO CHIANTI SUPERIORE DOCG

**GRAPES:** Sangiovese 90%, Canaiolo 10%.

**VINEYARDS:** 10-20 years.

**ALTITUDE:** 300 mt. slm.

**SOIL:** Medium dough with predominance of clay and galestro.

**EXPOSURE:** South-West.

**BREEDING SYSTEM:** Cordon scalloped.

**HARVEST PERIOD:** End of September

**VINIFICATION:** The destemmed grapes are vinified in stainless steel tanks at controlled temperature. Alcoholic and malolactic fermentation take place spontaneously in steel.

**AGING:** In old oak cask of 30 hl for 12 months and in bottle for minimum 2 months.

**ALCOHOLIC STRENGTH:** 14 % vol

**SERVICE TEMPERATURE:** 16°C.

**COLOUR:** Intense ruby red.

**SMELL:** Intense and complex nose, opens with floral hints of violet, prolonged by a scent of very ripe red fruit and spicy and mineral notes.

**TASTE:** Full mounth, enveloping and savory. Gives a good feeling of pseudo warmth. Vigorous tannins, well balanced by body and freshness. Good persistence, after swallowing the aromas of red fruits return. The tannins invade the mouth leaving it pleasantly dry.

**PAIRING:** Aged cheeses, red meats.