



Podere Della Filandra CHIANTI SUPERIORE DOCG

Denominazione di Origine Controllata e Garantita

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

PRODUCTION: 10000 bottles of 0.75 Lt

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 mouth, 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.