

Chianti Superiore D.O.C.G. «Casale dello Sparviero»



A Chianti made from the Sangiovese grapes of our vines expressing the best of Tuscany's tradition. Intense and velvety, full of personality, it stands out for its persistence and for its delicious floral and fruity aromas.



BLEND

Sangiovese 90%, Canaiolo 10%.



AGEING

8 months in cement tanks followed by minimum 3 months in the bottle.



PLANTING DENSITY

4.000 - 5.000 plants per hectare.



YIELD PER HECTARE

50 hectoliters per hectare.



TERROIR

12-year-old vineyards located in Poggibonsi. Clayish and sandy soil with the vineyards surrounded by woods. Spurred cordon training system.



VINIFICATION

A 12-day-long fermentation on the skins in controlled temperature cement tanks. Separate fermentation of Sangiovese and Canaiolo grapes.



TASTING NOTES

An instantly pleasant wine with a brilliant ruby color. It has pleasant aromas of fresh fruit with a light spicy note.



FOOD PAIRING

Red meats, medium-aged cheeses and structured first courses.