



CHIANTI SUPERIORE D.O.C.G “VEGANTE”

- **NAME:** Chianti SUPERIORE DOCG
- **VARIETAL:** historical grapes of Chianti area carefully selected.
- **ALCOHOL CONTENT:** 12.5%
- **PRODUCTION AREA:** produced in the heart of Tuscany
- **TECHNICAL INFORMATION:** The Chianti Superiore Vegante originated from the Sensi family's desire to return to the origins of the Chianti and to the tradition of the varieties used at the beginning of 20th century. The wine is produced with the utmost attention to the vineyard and the grapes are selected by hand. This wine has the added value given by the "VEGAN" certification, as no animal products are utilized in the production processes.
- **SOIL COMPOSITION:** Hilly terrain, with elevations of 150-250 m above sea level, consisting of predominantly clayey areas, with chalky-marly soil and areas that are principally sand and pebbles.
- **TRAINING SYSTEM:** Spurred cordon,
- **YIELD PER ACRE:** The grape yield per hectare does not exceed 90 quintals. The maximum yield of grapes into wine does not exceed 70%
- **MARKETING PERIOD:** From September 1 of the year following the harvest.
- **VINIFICATION AND AGEING:** Careful inspection and analysis of the grapes helps us to determine the optimal harvest period in late September to mid October. Alcohol fermentation takes place in steel tanks at a controlled temperature of 24/28 °C for 10-12 days of maceration on the skins with racking technique. Fermentation is spontaneous, with indigenous yeasts. After the alcoholic fermentation, the wine is aged in stainless steel tanks where malolactic fermentation takes place and where it is kept until it is bottled. The product is not filtered and is processed with the greatest respect for its natural characteristics
- **ORGANOLEPTIC PROPERTIES:** Pale ruby red, with pleasant floral and fruity aromas, red berries, notes of cherries and violets; a good structure and acidity, good organoleptic balance and great elegance.
- **TASTING TEMPERATURE:** 16-18 °C
- **SUGGESTED PAIRINGS:** wine to drink with friends enjoying the elegance and intensity of its aromas. It goes well with grilled vegetables, legumes and all recipes of the vegan kitchen.

