

MALENCHINI



CHIANTI SUPERIORE D.O.C.G.



Production area
Antella – Florence

Vineyard extension
17,5 hectares

Certified organic estate

Soil composition
Medium Mixture, tends to clay

Grapes variety
95% Sangiovese, 5% Pugnitello

Planting density
Old vineyard 2.500 plants/ha
New vineyard 5.000/6.500 plants/ha

Altitude
200-300 metres above sea level

Vinification
The fermentation and break-up of the grape skin takes place in stainless steel tanks at a temperature between 28°C and 30°C. This process lasts for about 10 days. During this period twice a day pumping over are done.

Aging
In 20 hl oak barrels

Organoleptic analysis

Colour
Intense ruby red with purple reflections

Perfume
Red fruits with scents of violet

Taste
Structured, balanced and harmonious