



CASALINI

CHIANTI SUPERIORE DOCG

- **PRODUCER:** Fattoria Fibbiano
- **BRAND:** Chianti D.O.C.G. (Denomination of Origin Controlled and Guaranteed)
- **PRODUCTION AREA:** Tuscany - Pisa Hills
- **SOIL:** Mainly clay
- **VINES:** 80% Sangiovese, 20% Cilieggiolo
- **VINEYARD:** Yield per hectare 50 Q.li
- **PLANTING DENSITY:** 2.2 x 0.80 mt
- **PRUNING:** Spur pruning cord
- **HARVEST PERIOD:** End of September/early October
- **WINE MAKING:** The grapes are manually harvested and go through a gentle destemming process and placed inside specialized stainless steel tanks. In the tanks, the must goes through rotary agitation during the first 7 – 9 days of the fermentation process in order to obtain maximum extraction and separation of seeds to reduce harsher tannins. The must gets fermented by yeast that naturally collects on the grape skin, with controlled temperatures and oxygen levels.
- **FINISHING:** The wine ages for 8 months in Slavonian oak barrels where the malolactic fermentation takes place, and then placed in bottle for 3 months for refinement.
- **BOTTLES PRODUCED:** 30.000
- **ORGANOLECTIC DESCRIPTION:** Ruby red color with intense aroma of cherry, raspberry and blackberry. The tannins are smooth, whilst the body is full and persistent on the palate.
- **SERVING TEMPERATURE:** 16-18°C
- **BEST ACCOMPANYING FOOD:** Red meats, pasta, and ripe cheese.

FATTORIA
FIBBIANO