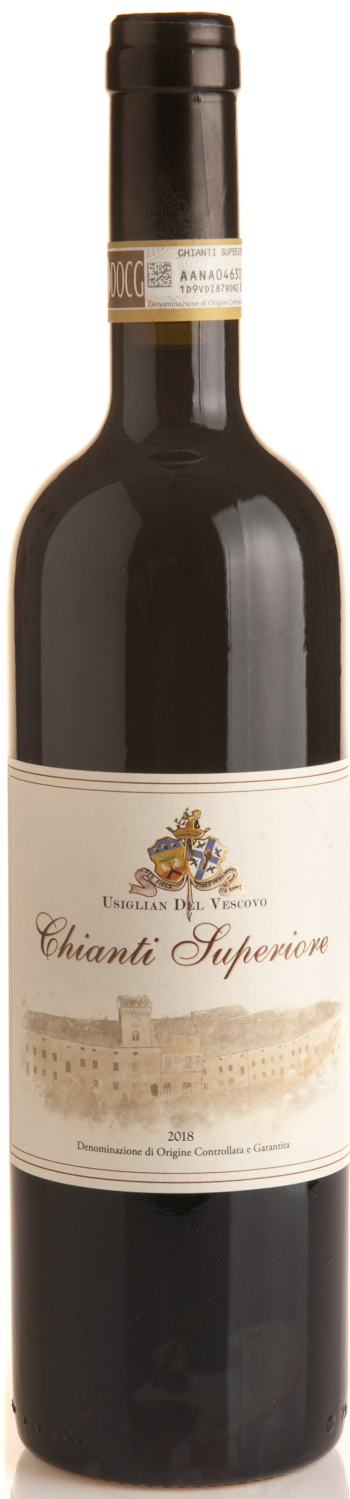


Chianti Superiore

D.O.C.G.

2018



The wine that most represents the link between tradition and Usiglian del Vescovo; a wine with centuries of history and an icon of world oenology. A sandy Sangiovese, with incredible finesse and flavour. An ancient drink that finds its relevance in the interpretation of our very particular terroir.



Assembly (approximate percentages)

Sangiovese 100%



Soil type:

Sandy, of marine origin with a very strong presence of shells.



Average altitude of vineyards:

250 metres a.s.l.



Cultivation:

The vines are trained according to the Guyot method, with a density of 5000 vines per hectare, and the vineyards are entirely grassed. The yield of Sangiovese grapes per hectare in 2018 was approximately 60 quintals.



Meteorological conditions:

After a very rainy and rather hot spring, a decidedly hot summer followed with peaks above 30 degrees Celsius, but with a good temperature difference and lower than average rainfall, ventilation was particularly good. Specifically, the Sangiovese grapes in 2018 ripened quite early, the temperature variations allowed a very notable accumulation of metabolites.



Harvest:

Harvested by hand in 10 kg baskets. The Sangiovese in 2018 was harvested in the central part of September.



Vinification:

After a scrupulous selection of the grapes on a sorting belt, the grapes were destemmed and softly pressed, the alcoholic fermentation partly took place in steel tanks. The malolactic fermentation took place in concrete tanks.



Refinement:

The wine is aged for 10 months in large barrels (17/30 hectolitres). After resting for 10 months in the bottle, the Chianti Superiore has finally reached the glasses of our customers.



Tasting notes:

Upon visual analysis, the colour of the wine appears brilliant and complex, ruby red, with garnet shades. The bouquet reveals cherry and strawberry. In evidence, the sensations of Mediterranean scrub, distinctly mastic, are notable. An iodine note clearly emerges. There are also tertiary aromas of tobacco, leather and chocolate. Wine of great finesse and energy with a surprising freshness. The finish is lively and pleasant.

Production manager: Francesco Lomi
Consultant Oenologist: Federico Ricci
First vintage produced: 2010



Usiglian del Vescovo wines are certified organic from the 2020 vintage onwards.
www.usigliandelvescovo.it

ALCOHOL BY VOLUME:
13,5%

TOTAL ACIDITY:
4,78 g/l

TOTAL SUGARS:
0,45 g/l