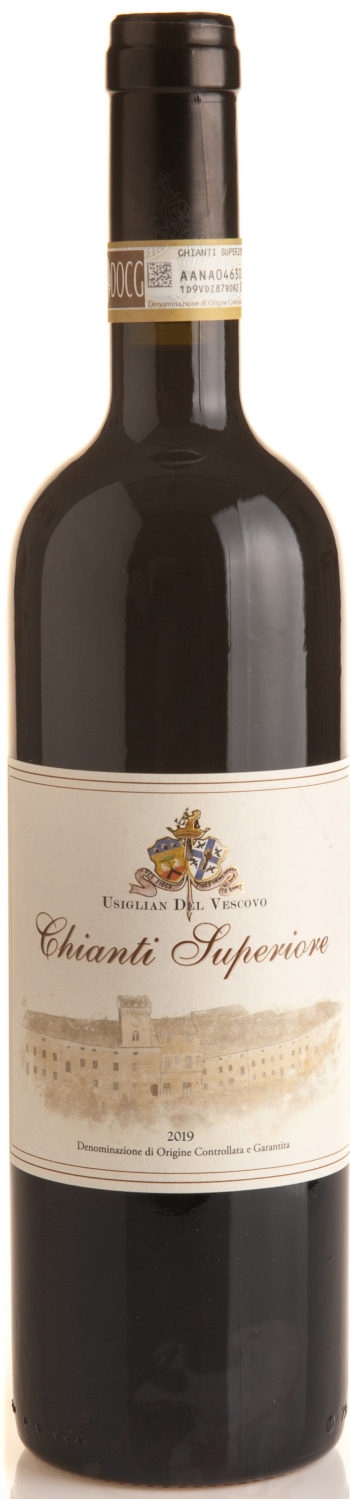


# Chianti Superiore

D.O.C.G.

2019



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 2019 was approximately 60 quintals.



**Meteorological conditions:**

After a dry and quite hot spring, the months of May and July allowed a fair amount of rain to accumulate, after which the summer continued decidedly dry and the first useful rains were recorded in November. Ventilation was decent. Specifically, the Sangiovese grapes in 2019 ripened in a "classical" era, and the temperature variations allowed an excellent accumulation of metabolites.



**Harvest:**

Harvested by hand in 10 kg baskets. The Sangiovese in 2019 was harvested around September 20th.



**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 evolved for ten months in large barrels (17/30 hectolitres). After resting for about twelve 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, light ruby red, with garnet shades. The scent highlights small red fruits, specifically cherries and strawberries. Floral notes of violet and pink and balsamic notes of Mediterranean scrub are also highlighted. An iodine note clearly emerges. There are also tertiary aromas of tobacco, leather and chocolate. Wine of great elegance with notable freshness. The finish is pleasant and invites you to take a new sip.

**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](http://www.usigliandelvescovo.it)

ALCOHOL  
BY VOLUME:  
13,5%

TOTAL  
ACIDITY:  
5,14 g/l

TOTAL  
SUGARS:  
0,11 g/l