

Chianti Superiore DOCG dal vigneto “La casina di Badia” produced with organic grapes

Some years ago Sorelle Palazzi decided to keep separated from the others the grapes coming from the historical vineyard of the estate, “casina di Badia” for the production of the Chianti Superiore DOCG, having also for the denomination higher qualità standards. The vineyard, almost thirty years old, offers a natural reduction of the yield, which is about 50-60 quintals/he, with consequent positive results on the quality of ripening characters, technological and phenolics. Chianti Superiore DOCG is actually a great body wine with very intense and peculiar odor notes, fruit of the grapes 100% Sangiovese.



GRAPE VARIETIES: Sangiovese 100%
SOIL: mixed, rich of calcareous sediments of sea nature
ALTITUDE: 150 s.l.m.
EXPOSURE: South
PLANTED'S FEATURE: 4500 plants/he
GROWING FORM: guyot
YELDS PER HECTARE: 5000 kg/he
VINTAGE: manual , end of september
WINEMAKING: tradizionale with daily pumpovers
AGING: 12 months in big oak barrels
COLOR: intense ruby red
FLAVOUR: ripe spirit cherries , red fruits and spice
TASTE: fruity components prevail
ALCOOL: 13,5-14 % volume degrees
DEGUSTAZIONE: Temperature 20 °C
ABBINAMENTI: Ground entries, grilled meat, fowls