



TENUTA
SCRAFANA



BENINTENDE

Chianti Superiore DOCG

2017



GRAPE VARIETIES

Sangiovese, Colorino, Canaiolo.

VINIFICATION/MATURATION

Hand-picked grapes are vinified separately in cement and stainless steel tanks at a controlled temperature of 25 °C (77 °F). Maceration lasts an average of 20 days, during which daily pumping and délestages are carried out aimed at greater extraction.

At the end of malolactic fermentation it follows aging in wood, with barriques and large French oak barrels, and partly in cement tanks for 12 months.

TASTING NOTES/SENSORY ANALYSIS

Red wine with a beautiful ruby red color tending to garnet. Intense bouquet, typical of the grape variety with fruity notes of red plum, blackberries, cherries as well as floral nuances of liquorice. Dry and decisive taste, warm and with good structure. Striking for the softness well contrasted to the notes of sapidity and tannins, prolonging the pleasant sensation of vinosity that gives it an extraordinary drinkability, appreciable especially when paired with food.

ALCOHOL CONTENT

13,5 % vol

PAIRINGS

Tuscan crostini, Sienese pici, beef stew with artichokes, fresh pecorino. Great with cigars.

SERVING TEMPERATURE

15 - 16 °C (59 - 61 °F)

GOBLET TYPE

Goblet with medium-sized cup.