

Vinea Domini



Denomination: Chianti Superiore DOCG

Grape variety: Sangiovese Merlot

Zone of origin: Montespertoli, Florence (Tuscany)

Type of soil: Clayey loam, moderately calcareous Training system: Cordon Spur Guyot

Plant density: 4,200 vines/ha

Grape yield per hectare: 6,000 kg/ha

Period of harvest: End of September

Vinification

The grapes are picked by hand during the coolest hours of the morning, crushed and destemmed, and then transferred into 30hl temperature-controlled stainless steel vats. Once fermentation has started, the temperature is gradually raised, up to a maximum of 28° C. Maceration is carried out with daily brief pumping over of the must and délestage for about 18 days. After devatting, the various parcels of wine undergo malolactic fermentation separately before being blended together and completing maturation in 7–8 months. This is followed by stabilisation and bottling, which is carried out during the summer. Lastly, the wine is bottleaged for roughly 6 months.

Tasting notes

Its colour is an intense, bright ruby red, with brilliant purpletinged highlights. The nose is fresh, fruity and very precise; one finds notes of ripe red fruits, raspberries and plums, and delicate spicy hints of black pepper and liquorice. The tannins on the palate are evident yet rounded, making the wine extremely attractive to drink and persistent.

Serving suggestions

At a temperature of around 16°C, in moderately large glasses.

Food pairings

Ideal accompanied by non-fishy hors d'oeuvres and pasta dishes, or grilled red meats.