



PETROGNANO

We craft authentic wines that celebrate our terroir and native grapes, combining tradition, research and sustainability.

MEME®

RESERVE

CHIANTI RESERVE 2022

This Riserva is crafted from a selection of the estate's finest and oldest Sangiovese vineyards, organically farmed according to the principles of precision viticulture. A wine that truly expresses its terroir, with a natural vocation for becoming a Riserva: balance, depth and remarkable ageing potential.



VINEYARD

Appellation: Chianti Riserva DOCG

Location: Montelupo Fiorentino, Tuscany

Grape varieties: Sangiovese 95%, Canaiolo 5% – 60-year-old vines.

Viticulture: Certified organic, precision viticulture (Animavitis method).

Soil type: Medium-textured clay soil.

Exposure: Northwest/Southeast

Training system: Spurred cordon.

Yield: Average 800 g per vine.



VINIFICATION AND AGEING

Grapes are selected in the vineyard during manual harvesting. Fermentation takes place in stainless steel tanks for approximately two weeks, with délestage and targeted pump-overs to promote selective polyphenol extraction. No predetermined protocol is followed: the characteristics of each vintage guide the vinification process and its specific choices. After fermentation, the free-run wine is transferred to wooden casks, where malolactic fermentation takes place and the élevage begins. Natural micro-oxygenation through the wood supports the wine's slow evolution for approximately two years, promoting integration and harmony. The wine is then transferred to concrete tanks to complete its ageing. Once the desired balance is achieved, the wine is bottled and aged for at least 10 months before release. Produced only in the finest vintages.



TASTING NOTES

In the glass, its ruby-red colour immediately reveals the identity of Sangiovese. The varietal character is clearly expressed on the nose, with cherry taking centre stage, complemented by notes of sour cherry and raspberry. With aeration, the bouquet opens up to reveal subtle sweet spices from the oak ageing, adding depth without overshadowing the fruit. On the palate, the wine is lively, fresh and crisp. Its structure gradually gains intensity, supported by firm yet refined tannins, while the wine unfolds with ever-changing nuances in a precise balance of vibrancy and elegance. The finish is long, leaving a refined, luminous impression that promises to evolve beautifully over time.



FOOD MATCHING

Pappardelle with wild boar ragù, Florentine steak, black truffle risotto, braised beef, herb-roasted pork loin, roast lamb with rosemary, grilled mushrooms, soy-braised tofu with shiitake mushrooms, aged cheeses.



SERVING TEMPERATURE & AGEING POTENTIAL

Serving temperature: Approximately 18 °C.

Ageing potential: Up to 30 years under optimal storage conditions.

