



FATTORIA DI PETROGNANO



MEME

CHIANTI SUPERIORE DOCG 2019

Meme Chianti Superiore is a pure Sangiovese with a strong regional identity and an overall pleasing character. In the glass, it indeed reflects what it means to be superior.

The inspiration behind Meme was the desire to create a wine that best represents and describes the region and one of the most well-known wines in Italy, Chianti DOCG. 2019's harvest produced a lower yield, but it was one that boasted excellent quality: the grapes had a great deal of personality, with even, balanced maturity and were extremely healthy. After a cold, rainy spring, the slightly late harvest led to promising results, especially so for Sangiovese.



ORIGINS

Appellation: Chianti DOCG

Location: Only Fattoria di Petrognano-owned vineyards. Single estate.

Varietal: 100% Sangiovese

Farming method: organic, parcel-based viticulture according to the Animavitis programme.

Soil type: Medium, clay heavy.

Exposure: south/southwest



TASTING NOTES

It possesses a ruby red colour that invites tasting. It has an essentially fruity scent, with predominant notes of blackberries and sour cherry. Its profile is rounded out with aromatic notes of violet and cassia. On the palette, it is quite vigorous and robust. It is powerful to start, owing to its graceful tannin content, with a pleasant fruity finish. It is a very young wine and is a good representation of the ripeness and concentration of the vintage, without losing its freshness.



VINIFICATION AND AGEING

It is produced in stainless steel containers and macerates for 7-10 days, depending on the parcel.

During fermentation, it undergoes delestage and is pumped over for selective polyphenol extraction.

The container type is selected based on the desired intensity and purity of the varietal.



PAIRINGS

Excellent when paired with cured meats and grilled or roasted red meat. Pasta with meat sauce and semi-hard cheeses.



BOTTLES PRODUCED

50,000 bottles



SERVING TEMPERATURE AND LIFE SPAN:

Recommended serving temperature of 18 °C. If stored under ideal conditions, it will reach peak maturity in 10 years.

