



PETROGNANO

MEME

CHIANTI SUPERIORE DOCG 2024

MEME Chianti Superiore is a pure Sangiovese with a strong sense of place and remarkable balance, a wine that fully embodies the meaning of the term Superiore. Its inspiration lies in the desire to craft a wine that faithfully expresses the character of its terroir and showcases the qualities of one of Italy's most renowned appellations, Chianti DOCG.



THE ORIGIN

Appellation: Chianti Superiore DOCG
Vineyard Location: Exclusively estate-owned vineyards at Fattoria di Petrognano, forming a single contiguous estate.
Grape Variety: 100% Sangiovese
Viticulture: Organically farmed, with parcel-by-parcel vineyard management following the Animavitis program.
Soil Type: Medium-textured clay soil.
Exposure: South, South-West.



VINIFICATION & MATURATION

Vinification takes place in stainless steel tanks, with maceration lasting approximately 7 to 10 days, depending on the vineyard parcel. During fermentation, délestage and pump-overs are carried out to promote the selective extraction of polyphenols. The choice of ageing vessel is intended to preserve the intensity and purity of the wine's varietal character. The wine is matured in stainless steel and concrete tanks for a minimum of 9 months, followed by at least 3 months of bottle ageing.



FOOD PAIRING

An excellent match for cured meats, grilled and roasted red meats, pasta with rich meat sauces, and semi-aged cheeses.



TASTING NOTES

Bright ruby red in colour, inviting from the very first glance. The nose is predominantly fruity, with vibrant aromas of blackberry and black cherry, complemented by delicate hints of violet and blackcurrant. On the palate, the wine is lively and well-structured, opening with firm yet refined tannins and leading to a persistent, fruit-driven finish. Still in its youthful stage, it beautifully reflects a vintage marked by excellent ripeness and concentration while retaining remarkable freshness.



SERVING TEMPERATURE & CELLARING POTENTIAL

Best served at 18°C (64°F).

When cellared under ideal conditions, the wine has an ageing potential of up to 10 years.