



PETROGNANO

MEME RISERVA

CHIANTI RISERVA DOCG 2022

MEME Chianti Riserva was created with the aim of expressing the true character of its terroir, offering a wine of harmony, elegance, and remarkable ageing potential. The grapes are selected from the finest Sangiovese parcels of each vintage and come from the estate's oldest vineyards, organically farmed according to the principles of precision viticulture. The vinification and maturation processes are carefully tailored to each vintage, with their methods and duration determined



THE ORIGIN

Appellation: Chianti Riserva DOCG
Vineyard Location: Estate-owned vineyards in Montelupo Fiorentino, including the oldest vines at Fattoria di Petrognano, approximately 50 years of age.
Grape Variety: 95% Sangiovese, 5% Canaiolo
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 12 to 15 days, depending on the vineyard parcel. During fermentation, délestage and pump-overs are carried out to promote the selective extraction of polyphenols. The wine is then matured in large oak casks and concrete tanks. The choice of ageing vessels is intended to preserve the varietal character of the wine while refining the tannins, which are naturally more concentrated than those of the Chianti Superiore. The wine undergoes its natural bottle stabilisation and is aged for a



FOOD PAIRING

An excellent match for roast pork, wild boar and lamb, as well as goose or duck dishes, and mature cheeses.



TASTING NOTES

Deep purple-red in colour, with an opaque appearance resulting from the absence of filtration. The nose is complex, revealing notes of sweet spices, clove and liquorice, alongside hints of aromatic herbs and dried flowers. As the wine opens in the glass, layers of dried red fruit and leather gradually emerge. On the palate, it is fresh and vibrant, with lively tannins and excellent balance. The warm growing season has endowed the wine with remarkable depth and concentration, while the tannins remain dry and beautifully



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 20 years.