



SANFIRENZE

CHIANTI SUPERIORE DOCG

Sanfirenze is a Chianti Superiore made from grapes of a vineyard of about two hectares lining the south side of the estate, with intentionally limited yields in order to achieve higher quality. Organic and biodynamic viticulture.

Grape variety: Sangiovese.

Extension of the vineyard: 1.5 ha.

Vine training system: Guyot and “cordone speronato”.

Average density per hectare: 4000.

Average age of vines: 20 years.

Average production per hectare: 40.0 hl.

Harvest: 100% manual.

Vinification: de-stemming, maceration and spontaneous fermentation of about 20 days in stainless steel and concrete. The wine is then aged in neutral barriques for 6-8 months and bottled without any filtration.

Average annual production: 6,000 bottles.

