



FATTORIA DI PETROGNANO



# MEME

## CHIANTI RISERVA

Meme Chianti Riserva was born of the desire to present a wine indicative of the region that is also harmonious and possesses a long life span. The grapes reflect the best parcels of Sangiovese in their vintage and were grown in the company's oldest vineyards. They are grown according to organic farming and precision viticulture principles. The methods used for production and ageing are chosen and adapted based on the year and frequent tastings.



### ORIGINS

**Appellation:** Chianti DOCG

**Location:** Montelupo Fiorentino, oldest vineyards owned by Fattoria di Petrognano (around 50 years old).

**Varietal:** 95% Sangiovese – 5% Canaiolo

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

**Soil type:** Medium, clay heavy.

**Exposure:** south/southwest



### TASTING NOTES

A purplish red wine that is unfiltered, resulting in an opaque colour. It has a complex scent with notes of sweet spices, cloves, liquorice, medicinal herbs and dried flowers. As it opens up in the glass, it takes on notes of dried red fruits and leather. On the palette, it has an initial freshness with lively tannins and good balance. The hot harvest left it quite dense, with a concentration of dry tannins that are well integrated. It has a long life span and promises exciting surprises.



### PAIRINGS

Excellent with roast pork, boar and lamb, goose or duck dishes, and hard cheeses.



### BOTTLES PRODUCED

5.800 bottles



### SERVING TEMPERATURE AND LIFE SPAN:

Recommended serving temperature of 18 °C. If stored under ideal conditions, it will reach peak maturity in 20 years.



### VINIFICATION AND AGEING

It is produced in stainless steel containers and macerates for 12-15 days, depending on the parcel.

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

It is aged in wood barrels and cement. The container choice depends on the desired expression of the varietal and to create a greater concentration of tannins compared to Chianti Superiore.

The wine will create its own natural stability in the bottle, where it will remain for at least 10 months before being sold.

