



FATTORIA DI PETROGNANO

# MEME

## CHIANTI SUPERIORE DOCG 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.



### 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

24,500 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.

