



TENUTA MARLIANA

Azienda biologica

CHIANTI SUPERIORE DOCG



DENOMINATION Chianti Superiore DOCG

GRAPE TYPE 92% Sangiovese, 5% Canaiolo, 3% Colorino

ELEVATION 100 meters above the sea level

TYPE OF SOIL Soil of marine origin, calcareous with a high presence of fossils and white shells that give elegance and complexity to the wines.

CLIMATE The western part of Chianti has a mild and dry climate thanks to the influence of the Mediterranean Sea.

EXPOSURE South-West

DENSITY 5000 vines/hectare

REARING SYSTEM VSP with Guyot method

YIELD 7.5 tons/hectare – 1.5 kg per plant

GRAPE HARVEST September, manual

FERMENTATION The grapes are separated from the stalks, then pressed and fermented in concrete tanks at a controlled temperature with their indigenous yeasts. Malolactic fermentation occurs spontaneously.

RIPENING The wine ripens in large untoasted barrels of 54hl, followed by a few months of refinement in the bottle.

TASTING NOTES Ruby red with bright violet shades. Intense violet scent combined with a powerful aroma of red berries, red cherry, raspberry and also blueberry. Deliciously succulent on the palate, with more tertiary flavors of spices such as black pepper, clove and a touch of cinnamon. Well balanced and harmonious, with a pleasant substantial and persistent finish.

ORGANIC CERTIFICATION Tenuta Marliana is certified organic and our wines are produced from the grapes we grow in our own vineyards. A few years ago, we decided to come back to traditional vineyard management, abolishing any use of synthetic chemical products, to allow the soil to regenerate and always maintain alive.

Tenuta Marliana

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