



# ARIZZI WINE

THE CHIANTI WAY OF TUSCANY

## 2 CHIANTI SUPERIORE DOCG

**Grape variety:** Sangiovese

**Production area:** owned vineyard situated in the town of Murlo, in the area of Chianti Colli Senesi

**Altitude:** 350-400 m above sea level

**Terroir:** medium clay mixture and rich in texture

**Vine training system:** guyot

**Vine density:** 4000-5000 vines per hectare

**Yield per hectare:** 6000 kg/ha

**Harvest period:** second week of October

**Temperature:** 16 °C

**Technical sheet:** manual harvested, gentle destemming and pressing, fermentation at controlled temperature, brief maceration of the skins for 12/13 days. Refinement in stain steel barrels and afterwards in the bottle to achieve the maximum results.

**Sensory characteristics:** deep and evident ruby red with dark and violet fruity notes. A balance between palatability and strong structure.

**Serving suggestions:** good match with first courses, red or white meats. A tip? Try it with pumpkin and sausage risotto or with Chianti braised meat.



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